

Honey Cake

1 cup plus 2 tablespoons flour,
1 teaspoon baking powder,
1/4 teaspoon baking soda,
1/4 teaspoon salt,
1/3 cup vegetable oil,
1/3 cup honey (save about 1 ½ tablespoons for drizzling over the batter),
1/2 cup granulated sugar,
2 ½ tablespoons brown sugar,
1 large egg,
1/2 teaspoon vanilla,
1/3 cup coffee or tea
2 ½ tablespoons orange juice

1. Preheat the oven to 350°F and generously grease the baking pan(s) with nonstick cooking spray, baking spray, or butter. (Use 9x5 inch loaf pan or a cupcake pan)
2. In a large mixing bowl, combine the flour, baking powder, baking soda, and salt.
3. Add the oil, honey, sugar, brown sugar, eggs, vanilla, coffee or tea, and orange juice. Mix thoroughly, until all ingredients are combined and no lumps remain.
4. Pour the batter into the prepared pan(s), filling each about halfway.
5. Drizzle the remaining 1 ½ Tablespoons cup of honey over the batter.
6. Bake in the preheated oven until the cake is set all the way through and feels springy to the touch (30 to 60 minutes, depending on the size of your baking dishes). A tester inserted into the center should come out clean.
7. Let cool 15 minutes before removing from the baking dish. Slide a knife around the edges to help loosen the cake, if necessary.