

Honey Cake

Ingredients

2 Eggs
5 T Sugar
1/3 c Bread Flour (sifted)
1 T Honey

Instructions

1. Line a 7½ in x 3½ in loaf pan with parchment paper. Preheat oven to 325°F.
2. Place egg whites in mixing bowl and beat with electric mixer at high speed for 30 seconds until slightly foamy. Add sugar in 2 to 3 increments until firm peaks form, about 4 minutes. Add yolks one at a time at medium low speed until well combined, about 1 minute. Add bread flour and beat until just combined.
3. In a small bowl combine honey with 1 tablespoon of hot water. Pour in honey mixture and continue to beat for 1 minute. Pour batter through a sieve into cake pan. Tap pan on the counter to remove air bubbles. Smooth the top of batter to remove any remaining bubbles.
4. Bake in preheated oven for 45 minutes or until

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top is evenly browned. Toothpick inserted into cake should come out clean.

5.Remove pan from oven and drop it from a one foot height onto the counter to prevent shrinkage.

6.When cake is cool enough to handle, remove from pan. Peel off parchment paper and turn it upside down onto a fresh piece of parchment paper. Wrap with plastic wrap and leave overnight at room temperature** to preserve moisture in the cake and for flavor to develop.

7.To serve, cut off edges on all sides except the top and bottom with a very sharp knife. Cut into thick slices using a sawing motion.