



## **Best ever honey cake!**

The honey cake served at my childhood home was generally brick-like, left untouched by children, and gobbled up by the older generations. This cake is sweet, light and fluffy, with a delicious honey coating, and my kids gobbled a loaf of it in a single sitting. Wrapped tightly, it freezes very well.

### Ingredients:

- 1 c honey
- 1 c sugar
- 2 eggs
- 1 c oil
- 2 c flour
- 1 tsp baking powder
- 1 tsp baking soda
- 2 Tbsp cocoa
- 1 c boiling water

### Directions:

1. Preheat oven to 325.
2. Spray 9 x 13 or 3 small loaf pans.
3. Mix first 4 ingredients until well blended.
4. Combine dry ingredients in a separate bowl.
5. Add dry ingredients to egg mixture.
6. Carefully add boil water.
7. You will end up with a liquidy batter.
8. Pour into pan(s) and bake for 35-40 minutes.

**Makes 3 loaves or one 9x13 pan.**