

Dessert

Mexican Chocolate Honey Cake

Alison Ladman - For The Associated Press
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Servings: 8

Preparation Time: 30 minutes

Start to Finish Time: 1 hour

Bake Time: 25 minutes

1/3 cup cocoa powder (plus extra for dusting)

1 1/4 cups all-purpose flour

1/2 teaspoon baking powder

1 teaspoon cinnamon

1/4 teaspoon cayenne

1/2 teaspoon salt

1 cup honey

1 cup (2 sticks) butter

2 eggs

3 tablespoons water

1 tablespoon instant coffee

1 teaspoon vanilla extract

1 1/2 cups powdered sugar

fresh mango

Preheat the oven to 350 degrees.

Coat a tube or Bundt pan with cooking spray, then sprinkle it with cocoa powder, turning all around to coat the inner surfaces of the pan. Tap out any excess.

In a medium bowl, sift together the flour, 1/3 cup of cocoa powder, baking powder, cinnamon, cayenne and salt. Set aside.

In a medium saucepan over medium-high heat, melt together the honey and butter. Transfer the mixture to the bowl of a standmixer and beat on medium-high until cooled to room temperature, about 3 minutes. Add the eggs, one at a time, beating between each.

Adding a third at a time, beat in the dry ingredients, scraping down the sides of the bowl between additions.

Scoop the mixture into the prepared pan and bake for 25 minutes, or until a toothpick inserted at the center of the cake comes out clean. Allow to cool in the pan for 15 minutes, then turn out onto a wire rack to cool completely.

In a small bowl, whisk together the water, instant coffee and vanilla until the coffee granules are completely dissolved.

Whisk in the powdered sugar until smooth.

Drizzle the mixture over the cake and serve topped with fresh mango.

Per Serving (excluding unknown items): 410 Calories; 13g Fat (27.6% calories from fat); 4g Protein; 73g Carbohydrate; 1g Dietary Fiber; 84mg Cholesterol; 301mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 2 1/2 Fat; 4 Other Carbohydrates.