

Bourbon Honey Cake

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Servings: 12

vegetable oil (for the pan)
all-purpose flour (for the pan)

1 cup vegetable oil
3 3/4 cups all-purpose flour
1 1/2 cups granulated sugar
1 cup honey
1/2 cup light brown sugar, lightly packed
3 extra-large eggs, room temperature
2 teaspoons (two oranges) grated orange zest
1 teaspoon pure vanilla extract
1 tablespoon baking powder
1 teaspoon baking soda
4 teaspoons ground cinnamon
1 teaspoon Kosher salt
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1/2 teaspoon ground ginger
1 cup hot coffee
1/2 cup (two oranges) freshly squeezed orange juice
1/4 cup good bourbon, such as Maker's Mark
1/2 cup blanched sliced almonds

Preparation Time: 25 minutes

Preheat the oven to 350 degrees.

Brush a nine-inch angel food cake pan with a nonremovable bottom with oil. Line the bottom with parchment paper. Oil and flour the pan.

In the bowl of an electric mixer fitted with the paddle attachment, mix the oil, granulated sugar, honey, brown sugar, eggs, orange zest and vanilla on medium speed for 1 minute.

In another bowl, sift together the flour, baking powder, baking soda, cinnamon, salt, cloves, allspice and ginger. Blend.

In a two-cup glass measuring cup, combine the coffee, orange juice and bourbon. With the mixer on low, alternately add the flour and liquid mixtures to the oil-sugar mixture in thirds, beginning and ending with flour, until combined. Scrape down the bowl with a rubber spatula. Don't worry, the batter will be very liquid.

Pour the batter into the prepared pan. Rap the pan five times on the counter to get rid of any bubbles in the batter. Sprinkle the top with the almonds.

Bake in the center of the oven for 45 minutes to one hour, until a toothpick inserted in the center comes out clean.

Cool completely, then remove from the pan and place almond-side up on a flat serving plate.

Serve at room temperature.

Per Serving (excluding unknown items): 530 Calories; 20g Fat (32.9% calories from fat); 6g Protein; 85g Carbohydrate; 2g Dietary Fiber; 53mg Cholesterol; 406mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 3 1/2 Fat; 3 1/2 Other Carbohydrates.