# **2 HONEY CAKES**

#### **SAME DIRECTIONS**

# **INGREDIENTS FOR HONEY CAKE #1**

1 1/3 C	Honey
1 1/2 C	Sugar substitute
1 C	Coffee (black) (strong)
2 t	Baking powder
3 T	Earth Balance margarine for baking
1 t	Baking soda
4 C	Whole wheat pastry flour <b>OR</b> gluten-free flour of your choice
1 t	Cinnamon

Non-stick cooking spray

Egg substitute

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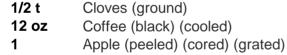
3/4 C

1 C

1 pinch

### **INGREDIENTS FOR HONEY CAKE #2**

1 C	Honey
1 C	Sugar substitute
1 C	Healthy oil OR Applesauce
1 t	Vanilla
4 C	Whole pastry flour <b>OR</b> gluten- free flour of your choice
1 t	Baking powder
1 t	Baking soda
2 t	Cinnamon
1/4 t	Nutmeg



1 C Raisins
Non-stick cooking spray

Ginger

## **DIRECTIONS YOU CAN USE FOR BOTH RECIPES**

- 1 Pre-heat oven to 350F
- 2 Spray 2 loaf tins with non-stick cooking spray
- 3 Mix all ingredients together in the order they're listed
- 4 Pour into loaf pans & bake for approximately 1 hour do the toothpick test to be sure it's done

#### NOTES

Traditional honey cakes are usually made in loaf tins but you can also use a 9 x 13 pyrex dish







