

Yield: 19 **Author:** Sweet Tea & Fried Pies



Bee Sweet Honey Cake

The flavor profile of this cake was inspired Honee Bee Home's Bee Sweet cocktail. It's delicious. And like her cocktail, the crisp brightness of the lime in this cake is tamed by the sweet florally honey. The rum is ups the ante by adding a bit more depth to the honey flavor.

Prep time: 10 M Cook time: 45 M Total time: 55 M

INGREDIENTS:

- 1¾ cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup vegetable oil
- ½ cup honey
- ¾ cup granulated sugar
- ¼ cup light brown sugar
- 2 large eggs
- ½ teaspoon vanilla extract
- ½ cup black tea
- ¼ cup lime juice
- 4 tablespoons dark rum
- Zest of 2 limes

INSTRUCTIONS:

1. Preheat oven to 350°F. Generously grease one 9-inch cake pan or one silicon honeycomb cake mold with non-stick cooking spray.
2. In the bowl of a standing mixer with the whisk attachment, combine the flour, baking powder, baking soda, and salt until fully incorporated and lump free.
3. Make a well in the center of the flour mixture with the back of a large spoon, and then add the oil, honey, sugars, eggs, vanilla, tea, lime juice, rum and lime zest.
4. Using the paddle attachment, mix together until thick, well blended and smooth.
5. Place cake pan or mold on a cookie sheet and spoon the batter into the prepared pan.
6. Bake cakes for 35-45 minutes until a tester comes out clean. Let cake cool 15 minutes before inverting onto a wire rack to cool completely.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
175.60	6.37	0.61	27.50	0.54

Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
26.96	17.77	1.94	82.83	19.58

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