Honey Spice Cake
Makes one 10-inch Bundt cake

THE CAKE
Vegetable shortening (for the cake pan)
Flour (for the cake pan)
2 3/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons Chinese 5-spice powder (or substitute 1 teaspoon ginger, 1/2 teaspoon cinnamon, 1/2 teaspoon cloves, and 1/8 teaspoon black pepper)
1 1/2 teaspoons ground cinnamon
4 large eggs
1 cup granulated sugar
1 cup olive oil
1 cup honey
1/2 cup Earl Grey tea
Finely grated rind of 1 orange
1 teaspoon vanilla

THE GLAZE AND SUGAR TOPPING
1 tablespoon honey
1 tablespoon orange juice
2 tablespoons turbinado sugar or natural cane sugar

1. Set the oven at 350 degrees. Generously grease a 10-inch Bundt pan. Sprinkle it with flour and tilt the pan to coat it with flour, tapping out the excess.

2. In a bowl, whisk the flour, baking powder, baking soda, salt, Chinese 5-spice powder, and cinnamon until blended.

3. In a large bowl, whisk the eggs and sugar until light. Whisk in the oil, honey, tea, orange rind, and vanilla. Whisk in the dry ingredients, and mix until evenly blended.

4. Pour the batter into the pan. Bake for 45 to 50 minutes, or until a thin skewer inserted into the center of cake into the center comes out clean. (If you have an instant read thermometer, the cake is done when it registers about 210 degrees.) Transfer the pan to a wire rack to cool for 10 minutes. Unmold the cake and let cool completely on the wire rack.

5. In a small microwave-safe bowl, heat the honey and orange juice for about 10 seconds, just long enough to liquefy them. Brush the glaze over the cake and sprinkle with turbinado sugar.

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