

2018 Adult Baking Contest

Marcy Goldman's Famous Moist and Majestic Honey Cake



Cake Batter

3 3/4 cups King Arthur Flour all-purpose flour
4 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
5 teaspoons cinnamon
3/4 teaspoon cloves
1/2 teaspoon allspice
1 cup canola oil
1 cup honey
1 3/4 cups white sugar
2/3 cup light brown sugar
4 eggs
1 teaspoon pure vanilla extract
1/2 cup warm, strong orange pekoe tea
1/2 cup Coca Cola (c), bubbles stirred out
1/4 cup fresh orange juice
1/2 cup brewed coffee
1/2 cup sliced almonds

Preheat oven to 350 F. Spray the angel food cake pan very generously with non-stick cooking spray. Line the bottom with lightly greased parchment paper, cut to fit. Stack two baking sheets together and line the top one with parchment paper. Place angel food pan on baking sheets.

For the Cake Batter, in a large bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, cloves and allspice. Make a well in the centre, and add oil, honey, white sugar, brown sugar, eggs, vanilla, tea, cola, orange juice, and coffee.

Using a strong wire whisk (if mixing by hand) or an electric mixer on slow speed, stir together well to make a thick, well-blended batter, making sure that no ingredients are stuck to the bottom.

Spoon batter into prepared pan. Sprinkle top of cake evenly with almonds.

Bake until cake tests done, that is, it springs back when you gently touch the cake center, 65-80 minutes.

If cake appears almost done but wobbly leave it in the oven, lower the oven temperature to 325F and let bake 15-20 minutes more as required.

Let cake stand 20 minutes before removing from pan.

Submit on strong cardboard covered in aluminum foil no more than two inches from edge of cake.

© This is a Marcy Goldman/BetterBaking.com original recipe

This recipe is a Marcy Goldman original and was first published in A Treasury of Jewish Holiday Baking. Now in it's 4th edition, The 10th Anniversary Edition of A Treasury of Jewish Holiday Baking is available in independent bookstores or on Amazon, Barnes and Noble, etc. Look for the River Heart Press edition which is the most recent and is both in colour and has a bonus cooking section.

Marcy Goldman is a Montreal-based pastry chef and professional baker and host of www.MarcyGoldman.com and www.Betterbaking.com. She is also a contributor to Costco Magazine and the Washington Post.

Marcy Goldman recipes, unless otherwise granted permission, are for the sole, personal use of visitors of BetterBaking.Com Online Magazine. Marcy Goldman/ BetterBaking.com recipes are for your enjoyment but not to be posted or reprinted without express permission of the author/baker. Thank you kindly for respecting my copyright and happy baking. BetterBaking.Com, established 1997.

Judging Criteria

Overall appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	<u>40 points</u>
TOTAL	100 points

The following prizes will be awarded at the state contest plus a Rosette.

1 st Place: \$40.00	5 th Place: \$15.00	9 th Place: \$5.00
2 nd Place: \$35.00	6 th Place: \$12.50	10 th Place: \$5.00
3 rd Place: \$30.00	7 th Place: \$10.00	
4 th Place: \$25.00	8 th Place: \$7.50	

Honorable Mention Ribbons will also be awarded.