



## Drunken Honey Pomegranate Cake

### Serving:

12

### Type:

pareve (dairy free) dessert

### Author:

Amy Kritzer, SWEET NOSHINGS, 2016

### Notes:

Amy writes:

Sort of like the Jewish fruitcake, dry, sweet honey cake is usually not welcome at Rosh Hashanah, but it's always there. This version, however, is super-moist with coffee, pomegranate juice, and whiskey, and it's one you'll want seconds of.

### Ingredients:

For cake:

Butter, oil, or cooking spray for greasing pan  
3 cups (426 g) all-purpose flour, plus more for flouring the pan  
1 cup (200 g) granulated sugar  
½ cup (115 g) light or dark brown sugar  
2 teaspoons baking powder  
1 teaspoon baking soda  
½ teaspoon kosher salt  
1 teaspoon ground ginger  
1 tablespoon ground cardamom  
1 teaspoon ground cinnamon  
½ teaspoon ground nutmeg  
1 cup (235 ml) canola oil (or vegetable or grape seed oil)  
1 cup (235 ml) honey (trick: measure oil before honey and it will slide right out of the measuring cup)  
3 eggs  
1½ teaspoons vanilla extract  
½ cup (120 ml) strong brewed coffee, at room temperature (can be decaf)  
½ cup (120 ml) pomegranate juice  
¼ cup (60 ml) whiskey (or more pomegranate juice; I've also used amaretto)  
Zest from 1 lemon

For glaze:

1 cup (113 g) powdered sugar  
½ -1 tablespoon pomegranate juice  
Pomegranate arils (seeds) for garnish

## Directions:

1. Preheat oven to 350°F/180°F. Grease 12-cup (2.8L) Bundt pan and flour lightly.
2. In a large bowl, whisk together flour, sugars, baking powder, baking soda, salt, ginger, cardamom, cinnamon, and nutmeg until combined. Set aside.
3. In a separate large mixing bowl add oil, honey, eggs, vanilla, coffee, pomegranate juice, whiskey, and lemon zest and beat with a hand or stand mixer with a whisk attachment until incorporated. Add dry mixture to wet mixture and beat just until combined. You do not want to over-mix and

make the cake tough. The batter should be thick but runny enough to stick to the whisk attachment.

4. Pour the batter into the prepared pan (it should fill two-thirds of the pan) and bake 50-60 minutes until cake is golden brown and a toothpick inserted into the cake comes out mostly clean.

5. Cool for 15 minutes in the pan and then turn the cake out onto a cooling rack to finish cooling. 6. To make glaze, whisk together powdered sugar and enough pomegranate juice to make a glaze thick enough to cover the back of a spoon. Drizzle over cake. Garnish with pomegranate arils and serve.