

Apples and Honey Cake with Crumb Topping

Cake:

3 cups (375 grams) white flour
3/4 cup (150 grams) white sugar
1 tsp baking powder
1 tsp baking soda
2 tsp cinnamon
1 teaspoon nutmeg
3/4 tsp salt
3 large eggs
1 1/4 cups (300 ml) canola oil
3/4 cup (180 ml) honey
1 1/2 tsp vanilla
2 tablespoons orange juice
2 tablespoons scotch, whiskey, bourbon or orange liquor
3-4 tart apples, peeled, cored

Topping

6 tablespoons (65g) flour
3/4 cup (150 grams) white sugar
1 teaspoon cinnamon
3 tablespoons (45 grams) melted butter/margarine

Directions:

Preheat oven to 325 F/160 C.

In a mixer place flour, sugar, baking powder and baking soda, cinnamon, nutmeg, salt and mix till combined. Place oil in measuring cup and pour into blender/food processor. Spoon/pour honey into oiled cup and put in blender. Add eggs, orange juice and scotch and vanilla and pulse/blend together. Place sliced apples into blender and chop fine but don't purée. Pour this mixture over the dry ingredients in the mixer, and mix till combined, scraping sides and bottom to be sure no pockets of flour remain. Prepare 2 (9 x 5 inch) loaf pans by lightly spraying with oil and pressing parchment paper to mold to the pans, tucking in the edges, and pour batter evenly into the two loaf pans. Now prepare topping by mixing flour, sugar, cinnamon and melted marg/butter till crumbly and sprinkle evenly over two cakes. Place in oven and bake approximately 50 minutes or till richly browned and wooden skewer comes out clean. Let cool completely in pans on wire racks. Remove from pan with parchment paper and carefully peel off paper when ready to serve.