

Luscious Honey Cake

3 1/2 cups flour, unsifted
1 teaspoon nutmeg
1 teaspoon ground ginger
3 teaspoons cinnamon
1 teaspoon baking soda
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup white sugar
1/2 cup brown sugar
1 cup honey
1 cup brewed tea, strong made with 2 teabags (I like either lady grey or earl grey, constant comment or other tea with a nice spicy element, you can use Chai Masala, you want the orange peel flavor specifically)
2 tablespoons whisky, scotch or orange liquor
3 eggs
3/4 cup oil

Preheat oven to 325 F no higher, really!!!

Prepare your loaf pans by spraying with oil spray and lining with parchment paper, then take a rimmed baking sheet and line it with parchment paper and put the loaf pans on it. Set aside.

Mix together all dry ingredients, flour, spices, sugars, baking soda and powder and salt.

Add wet ingredients, liquor, eggs, oil (put oil into measuring cup, add to mixer bowl and then measure honey, it makes it much easier to pour out) and pour right over the dry ones, mixing and scraping sides and bottom of bowl till properly mixed, adding brewed tea last since we want it warm, not hot.

Pour batter into pans. Bake 35-40 minutes in small loaf pans, if you use bigger loaf pans, 2 will do and follow rule of thumb, (oil spray and parchment etc. pour batter in halfway in the pan) but you will need to bake a bit longer, check after 45 minutes to 55 minutes. Check with wooden toothpick or skewer, if done, should come out clean. Let cool in pans on wire rack.