

Greek Honey Cake

(Γρεε Ηονεψ Χακε)

Yield: 12 Servings Prep: 30 minutes
Oven: 350 degrees preheated Cook: 40 minutes

Recipe	Ingredients	Amount	Procedure	When
Cake	Flour	1 c		
	Sugar	2 c		
	Baking powder	1 1/2 teas		
	Salt	1/4 teas		
	Cinnamon	1/2 teas		
	Orange zest	1 teas		
	Butter	3/4 c		
	Sugar	3/4 c		
	Eggs	3		Lightly beaten
	Vanilla extract	1/2 teas		
	Milk	1/4 c		sifted
	Pecans	1 c		chopped

Directions

Grease and flour 9 inch square pan. Combine the flour, baking powder, salt, cinnamon and orange rind. Set aside.

In large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in the pecans (or walnuts).

Pour batter into prepared pan. Bake in preheated oven for 40 minutes or until a toothpick comes out clean. Allow to cool 15 minutes then cut serving pieces. Pour honey syrup over the cake.

Honey Syrup	Water	3/4 c
	Honey	1 c
	White sugar	1/2 c
	Lemon juice	1 teas

In sauce pan combine honey, 1/2 c sugar and water, bring to simmer and cook 5 minutes. Stir in lemon juice bring to boil and cook for 2 minutes.