



# HONEY CAKES

prep: 10 mins | cook: 30 mins | total: 40 mins

## Ingredients:

- 1 3/4 cup flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup (1 stick) unsalted butter, room temperature
- zest of 1 lemon
- 1/4 tsp freshly ground nutmeg
- 3/4 cup milk
- 2 eggs
- 3/4 cup high quality honey + 1/4 cup honey for drizzling on top
- 1 tsp vanilla

## Instructions:

- Preheat the oven to 350F.
- Thoroughly grease a muffin tin either with baking spray or with softened butter and set aside.
- In a medium bowl, whisk together the flour, baking powder, salt, nutmeg, and lemon zest.
- Using a fork, or very clean fingers, mix in the room temperature butter to the flour mixture until it looks like a sandy/gravelly mixture. Set aside.

## **Honey Cakes Instructions (cont.):**

- In a small bowl whisk together the milk, eggs, honey, and vanilla.
- Pour the liquids over the dry mixture and combine until just combined — do not over-mix.
- Spoon the batter into 12 muffin wells - it will be between 1/4 cup and 1/3 cup of batter each.
- Bake for 16 minutes, or until mostly done but not quite golden enough.
- Remove from the muffin pan and place the muffins on a parchment-lined baking sheet.
- Warm the remaining 1/4 cup honey in the microwave for about 10 seconds.
- Using a silicone pastry brush, coat the tops of the cakes with the honey (its ok for it to drip down the sides). Allow to sit for about 5 minutes to let the honey soak into the cakes.
- Bake for an additional 8-10 minutes, or until the cakes are golden brown.
- Remove from the oven and allow to cool. Enjoy!