

Kuwaiti Honey Cake

Prep Time: 20 Minutes Total Time: 45 Minutes Yield: 6 Servings

Tools You Will Need

9" loaf baking pan
Sifter
Large mixing bowl
Large saucepan
Small saucepan
½ tsp measure
Tbsp measure
Cup measure
Electric mixer



Ingredients:

½ C + 1 tbsp all purpose flour
½ C granulated sugar
3 eggs
½ tsp baking powder
1/3 C margarine
½ tsp vanilla extract

Topping

½ C margarine
3/4 C almonds, slivered
1/3 C honey
3/4 tsp cinnamon
½ C granulated sugar

Directions:

1. Preheat oven to 400 degrees F.
2. Grease 9" pan with PAM.
3. Melt 1/3 C margarine in small saucepan.
4. Using electric mixer, beat sugar, eggs, and vanilla until everything turns white.
5. Pour in melted margarine and stir completely.
6. Using sifter, sift baking powder and flour into mixture, and mix well.
7. Pour ingredients into the greased 9" pan and bake for 10 minutes, or until a fork comes out clean.
8. Place ½ C margarine in saucepan to melt for topping.
9. When melted, add sugar, honey, cinnamon, and almonds.
10. Stirring constantly, bring to a boil.
11. Pour over finished cake and return to oven for 15 minutes.
12. Allow to cool before serving.