



Makes: 8 servings

Prep Time: 15 minutes Cook Time: 40 minutes

Total Time: 55 minutes

Ingredients

- 1 & 2/3 cup unbleached all-purpose flour
- 2 & 1/2 tsp ground cinnamon
- 1/2 tsp baking soda
- pinch kosher salt
- 1/3 cup + 2 tbsp honey
- 3/4 cup unsweetened apple sauce
- 3/4 cup dark or light brown sugar
- 2 large eggs
- 1 cup vegetable oil
- 2 cups pomegranate seeds, optional

Instructions

Preheat the oven to 340°F. Line the bottom of a nine-inch loaf pan with parchment paper and grease the sides.

In a medium bowl, sift the flour, cinnamon, salt, and baking soda together and set aside. In a large measuring cup, mix the applesauce and honey. Set aside.

In a bowl of a standing mixer, place the sugar and eggs and mix on medium speed for a few minutes until the mix is lighter in color. Slowly drizzle the oil into the bowl. Mix just until incorporated.

Add the flour in 3 additions alternating with the applesauce/honey mixture, starting and ending with the flour mixture.

Pour the batter into the greased loaf pan or divide between the mini pans. Bake until the center is golden and a toothpick comes out with a few moist crumbs from the center of the cake, about 45-50 minutes.

Remove the cake from the oven and let cool before slicing.

If you chose, drizzle the cake with $\frac{1}{4}$ of warm honey or dust it with some powdered sugar.

Chef's Notes:

Do not over-mix the eggs, sugar, and oil otherwise; the cake will collapse at the center.

You can replace the applesauce with other acidic ingredients such as sour cream, buttermilk, or coffee.

Add up to 1 cup of chopped nuts and raisins to the batter.

The cake can be baked in a bundt pan, mini loaf pans, cupcake liners, or as a layer cake. Be sure not to fill the pan more than $\frac{3}{4}$ full.

Best to store the cake at room temperature, covered for up to 3 days. Do not refrigerate.

To freeze, wrap the cake with plastic wrap and in a plastic bag and freeze for up to two months.

Recipe by One Sarcastic Baker