



Makes: 12 servings

Prep Time: 25 minutes Cook Time: 55-65 minutes

Total Time: 1 hour & 30 minutes

Ingredients

Cake:

- 4 eggs, room temperature
- 3/4 cup brown sugar
- 1/4 cup granulated sugar
- 1 cup honey
- 2 & 1/2 cups all-purpose flour
- 1 tsp cinnamon
- 1/2 tsp allspice
- 2 tsp baking powder
- 1 cup coffee, room temperature
- 1 tsp baking soda

Cinnamon-Vanilla Frosting:

- 1/2 cup unsalted butter, room temperature
- 1 & 3/4 cup confectioners' sugar
- 1/2 tsp ground cinnamon
- 1 & 1/2 tsp pure vanilla extract
- 1-2 tbsp whole milk, room temperature
- 1/4 tsp salt, or to taste

Assembly:

4 fresh figs, halved

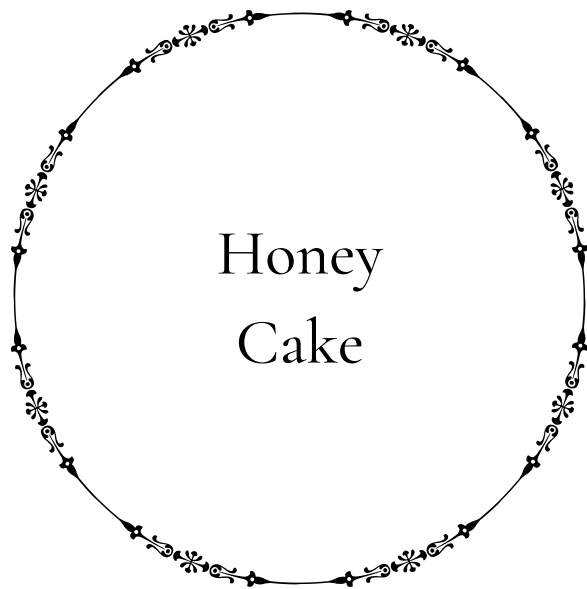
1/4 cup each fresh raspberries, blueberries, blackberries

1/4 cup pomegranate seeds

3 stalks fresh rosemary

Instructions

Preheat the oven to 325°F. Prepare a 9" round cake pan by spraying it with cooking spray and lining it with a parchment round (see Chef's Note).



Beat eggs until lemon yellow, about 3 minutes. Add sugar and continue to beat another 2 minutes.

Pour in honey and combine.

In a mixing bowl, combine the flour, cinnamon, allspice and baking powder. Add to the egg-sugar-honey mixture all at once.

Combine the baking soda with the cold coffee and mix. Add the coffee to the batter and mix. The batter will be very loose.

Pour the batter into the cake pan and bake for 55-65 minutes or until the cake is cooked through and not jiggly on top. Leave in the pan for 10 minutes and then remove from pan and let cool to room temperature on a wire rack.

Cinnamon-Vanilla Frosting:

In a large bowl, whisk together powdered sugar and cinnamon. Set aside.

Cream butter on medium-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between.

Add powdered sugar/cinnamon mixture a bit at a time, scraping down the bowl and paddle between intervals. Mix on medium until fully incorporated.

Turn the mixer to low and add vanilla and milk. Mix on medium for two minutes. Scrape down the bowl and paddle and add salt. Mix for another minute on medium until incorporated.

Assembly:

Place the cooled cake on a platter, spread frosting over the top and place fruit and herbs in a decorative manner over top. Serve with extra honey on the side.

Chef's Notes:

This recipe is from my cousin, Joanne Heller, who makes an amazing honey cake. She always makes it in a bundt pan and swears that it's a "shonda" (a shame or disgrace in Yiddish) to frost a honey cake. I took some liberties with this for the sake of a beautiful cake, but feel free to be traditional and make it in a bundt pan. Sprinkle some candied ginger or a little confectioners' sugar on top if you feel the need to decorate it. Sorry, Joanne, I couldn't resist!

Recipe adapted from Joanne Heller