



# Honey Orange Cake

A lovely cake made with real honey and orange juice. Made with our [Baking & Pancake Mix](#).

## Ingredients

- 3¼ cups [Pamela's Baking & Pancake Mix](#) (455gr)
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1 tsp cinnamon
- ½ tsp nutmeg
- 4 large eggs
- ¾ cup turbinado OR white sugar
- 1 cup honey
- ¼ cup vegetable oil
- ¼ cup applesauce
- 2 tsp grated orange zest
- 1 cup orange juice

## Directions

Preheat oven to 350°F (175 degrees C). Cut parchment paper to the size of a 10" springform pan, and cover the bottom of the pan. Spray the inside of the pan lightly with non-stick spray.

In a medium bowl, whisk together the Baking & Pancake Mix, baking powder, baking soda, salt, cinnamon and nutmeg. Set aside.

Separate the eggs. In one bowl, beat the egg whites until they form stiff peaks, and set aside. In a large bowl, combine egg yolks, sugar, honey, oil, applesauce and orange zest.

Into the large bowl, using a whisk or hand beater, alternate adding the flour mixture and orange juice to the wet mixture until completely mixed. Fold the egg whites carefully into the batter, just until ingredients are fully combined.

Pour batter into prepared pan, and bake in the preheated oven for 60 to 70 minutes or until a toothpick inserted into the cake's center comes out with just a few crumbs on it. Remove from oven and allow to cool on a wire rack before carefully removing from pan.

Sprinkle with powdered sugar or frost with your favorite frosting. Cut into 12 slices of cake.

Chef's Note: This is wonderful with macerated fresh fruit and whipped cream.

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