

SWEET LITTLE CAKES
- FROM -
MRS. ZABAR'S BAKESHOP

PERFECT DESSERTS FOR SHARING



TRACEY ZABAR

PHOTOGRAPHY BY ELLEN SILVERMAN

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H O N E Y C A K E

This is one of my favorite cakes to bake in the fall. The spices perfume the house and I feel it is time to sharpen my pencils and head back to school. I use hazelnut coffee and orange blossom honey for this sticky, sweet dessert. Sometimes I even throw in a few tablespoons of chocolate chips. After baking and cooling, this cake caves in the center: it's best to flip it over so the glaze can be poured onto a nice, flat surface. • MAKES ONE 6-INCH LOAF CAKE (SERVES 4)

2 tablespoons unsalted butter, softened, plus more for the pan	¼ teaspoon ground cloves
2 teaspoons granulated sugar, plus more for the pan	¼ teaspoon ground nutmeg
¼ cup runny honey	¼ teaspoon ground ginger
3 tablespoons strong black coffee	Pinch of salt
¾ cup all-purpose flour	2 tablespoons packed light brown sugar
½ teaspoon baking powder	1 large egg yolk
¼ teaspoon baking soda	Orange Glaze, recipe follows
¼ teaspoon ground cinnamon	Pieces of honeycomb, for finishing

Preheat the oven to 350°F. Butter a 6-inch baby loaf pan. Sprinkle some granulated sugar into the pan, shake to coat, discard the excess, and set aside.

In a small saucepan, boil the honey and coffee, then let cool for 15 minutes.

In a medium bowl, whisk together the flour, baking powder, baking soda, cinnamon, cloves, nutmeg, ginger, and salt and set aside.

In the bowl of a stand mixer fitted with the paddle attachment, cream the remaining 2 tablespoons butter, the remaining 2 teaspoons granulated sugar, and the brown sugar. Add the egg yolk and beat to combine. Add one-third of the honey-coffee mixture and beat to incorporate, then add one-third of the dry

recipe continues

ingredients, again beating to incorporate. Repeat in two more additions, and mix just until combined after you have added the remaining dry ingredients.

Scrape into the prepared pan, smooth the top, and bake until set, about 40 minutes. Cool completely in the pan. Remove the cake from the pan, flip it over, and drizzle the glaze on the flat side. Top with honeycomb.

ORANGE GLAZE

½ cup confectioners' sugar,
sifted

2 to 3 teaspoons freshly squeezed
orange juice

In a small bowl, mix the confectioners' sugar with enough juice to make a thin glaze with no lumps.