

SOME

## KITCHEN STORIES

*fiction + food*

### Honey Cake with Fleur de Sel

source: [thevanillabeanblog.com](http://thevanillabeanblog.com) | makes 1 10" tube or bundt cake

#### INGREDIENTS

2 1/2 cups all purpose flour  
2 teaspoons baking soda  
1/2 teaspoon baking powder  
1 teaspoon salt  
1 cup [2 sticks] butter, room temperature  
1 cup [good] honey  
3/4 cup sugar  
3 eggs  
1/2 cup strong brewed coffee, cold  
2 tablespoons sour cream  
1 1/2 cups chopped nuts [optional]

#### DIRECTIONS

Preheat oven to 350. Grease a 10-inch tube pan.

Whisk together flour, baking soda, baking powder, and salt in medium bowl, set aside.

In a standing mixer, beat butter for a minute or two, then add the honey and sugar. Beat for 3-5 minutes, until light and fluffy. Add eggs one at a time, beating well after each addition [batter may appear a little curdled here - no worries. It will even out when you add the flour]. Add half the flour mixture, and mix until combined. Add the coffee, and mix until combined. Add the remaining flour and mix until combined. Add the sour cream [and nuts, if using] and beat the batter for a minute, until smooth. Pour/scoop the batter into the prepared pan, and smooth the top. Bake cake for 40-50 minutes, until a toothpick comes out clean. Let cool in the tube pan for 30 minutes, then gently invert the cake onto a rimmed baking sheet; remove the tube pan, place a wire rack on top of the cake, and invert the cake again. While the cake is still warm, pour the warm honey mixture over the top [recipe follows], and use a pastry brush to brush some on the sides. Sprinkle with fleur de sel.

#### WARM HONEY TOPPING

1/2 cup honey  
2 tablespoons coffee [optional]  
fleur de sel

Heat the honey and coffee if using in a small saucepan until warm and very runny.