

Lavender Honey Cake

1 cup (2 sticks) unsalted butter
½ cup sugar
½ cup honey (or lavender honey)
3 eggs
2 cups all purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon cinnamon
½ teaspoon chopped dried lavender, plus
more for garnish
½ cup sour cream



4 teaspoons lemon juice (one lemon)
2 teaspoons of honey
¾ cup powdered sugar

Glaze

Preheat the oven to 325F. Butter a 9-inch cake tin, line the bottom with parchment paper, butter that, and flour, tipping out any excess.

Cream the butter, sugar, and honey together until light and fluffy. Beat the eggs lightly together and slowly incorporate into the butter base.

Mix the dry ingredients together (all remaining ingredients but the sour cream) and stir well. Fold 1/3 of the flour mixture gently into the butter base, then about 1/3 of the sour cream. Repeat twice more until all ingredients are just incorporated.

Turn the batter into your prepared cake tin and bake in the oven for about 50 minutes, or until a cake tester comes out clean. Note that honey browns very quickly in the oven, so if you notice this happening, you can tent your cake with foil for the duration. When your cake is done, remove it from the oven and allow it to cool for about ten minutes, then invert onto a rack to cool.

When cool, transfer to a plate and make the icing: whisk the lemon juice and honey together, then whisk in the powdered sugar (ideally you'd sift the powdered sugar in to remove any lumps). Drizzle over your cake, allowing the icing to trickle down the sides. Sprinkle with additional lavender. Allow frosting to set, and serve.

Adapted from Ottolenghi: the Cookbook