



Spicy Cranberry Apple Honey Cake

Full of cranberry apple fruit flavor and glazed with sweet honey

- 1 cup all-purpose flour
- 1/4 cup yellow cornmeal
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon (each) ground cardamom; cinnamon; coriander
- 3 large eggs, room temperature
- 3/4 cup packed light brown sugar
- 2 teaspoons pure vanilla
- 1/4 cup unsalted butter, melted
- 1/4 cup canola or vegetable oil
- 1 medium apple, peeled, cored, sliced
- 1/2 to 1 cup cranberries as desired

Honey Glaze:

1/4 cup honey
Whipped cream as desired

Preheat oven to 350 degrees F. Lightly grease 9-1/2-inch springform pan with 2-inch high sides.

In a medium sized bowl, stir together the first eight ingredients; Set aside.

Mix the eggs and brown sugar together in large bowl until the sugar dissolves and mixture is smooth; whisk in vanilla. Pour in the butter and oil; whisk until shiny and well blended. Stir in the reserved dry ingredients forming a batter.

Pour batter into prepared springform pan evenly. Arrange the slices of apples over the top with cake in a circle; place cranberries over the top of cake forming circles, lines, or any desired design. Place pan on baking sheet for easier handling.

Bake cake for about 35 minutes or light golden brown until starts to pull away from pan sides and tests done with inserted toothpick.

Transfer cake to rack; cool for 5 minutes. Run a table knife around sides of pan; loosen and remove sides of pan.

Honey Glaze:

If using a rack, put lined sheet under the rack before glazing.

Place honey in skillet on medium high heat, boil for 1 minute to lightly color honey. Brush or pour honey over top and sides of cake, spreading evenly to coat. Let cool; serve in slices with whipped cream if desired.

Serves: 8 to 10

Recipe Inspired by: Dorie Greenspan in *Everyday Dorie The Way I Cook*. Dorie added that the cooled cake can be covered and stored at room temperature for two days.

Cook's Note: Dorie added some comments that other fruits like plums, pears, apples or your favorite fruits can be used. I thought that it would be delicious with apples and cranberries and perfect for holiday serving.

About the Recipe: It's a comfort snack cake that's perfect to serve for breakfast or even as a dinner dessert. The flavor combination of brown sugar, warm spices, sweet apples, and tart cranberries create a moist tender cake.