

HONEY CAKE WITH APPLE CONFIT

By Chef Michael Solomonov



INGREDIENTS

Makes 1 loaf

For Cake:

- 2 ½ cups all-purpose flour
- 2 heaping teaspoons baking soda
- 1 cup sugar
- ½ teaspoon salt
- Pinch ground cinnamon
- 3 large eggs, lightly beaten
- 1 ¼ cups brewed coffee
- ⅔ cup honey
- 6 tablespoons canola oil

For Apple Confit:

- 3 apples, peeled and sliced thinly crosswise
- 1 cup sugar
- 1 tablespoon honey
- 2 cinnamon sticks
- 1 vanilla bean, split
- 3 cloves

TO PREPARE

- For the cake: Preheat the oven to 350 degrees with a rack in the middle. Line two 5x9 inch loaf pans with oiled parchment paper. Combine the flour and baking soda in a bowl and whisk well.
- In a bowl of a stand mixer, combine the sugar, salt, cinnamon, eggs, coffee, honey and oil. Mix on low speed until blended. Add the flour mixture and continue mixing just until combined. Divide the batter evenly between the prepared loaf pans. Bake until a toothpick inserted in the center comes out clean, about 30 minutes. Decrease the oven temperature to 275 degrees.
- For the apples: Toss the apple slices with the sugar, honey, cinnamon, vanilla bean, and cloves. Arrange in a single layer in a large ovenproof skillet or a baking pan. Add enough water to just cover the apples. Press a sheet of parchment onto the surface of the water.
- Cover the skillet tightly with foil, bring to a simmer over medium-high heat, and transfer to the oven. Bake until the apples are just tender, about 1 hour. Cool to room temperature, transfer to a lidded container, and refrigerate until cold. Serve with the honey cake.