

Apple Walnut Honey Cake

This moist cake has that unique baked honey flavor, which is a combination of sweet and acidic.

Preheat oven to 325°

2 cups Arnel's Originals Make-a-Cake, *your way* Mix
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/2 cup coconut sugar or cane sugar

3/4 cup oil
3 eggs
1 cup honey

3 apples (peeled and cored) chopped in small chunks
3/4 cup chopped walnuts (optional)

Combine the 4 dry ingredients
Beat the three wet ingredients and add it to the dry.
Fold in the apples and walnuts

Pour batter in a cake pan (square or round) or in a medium sized loaf pan (8.5" x 4.5")
Bake for about 45 minutes or until toothpick comes out clean.

