

THE WAY THE COOKIE CRUMBLES



Honey Bundt Cake (from Cook's Country)

12 servings

Cake:

2½ cups (12½ ounces) all-purpose flour
1¼ teaspoons salt
1 teaspoon baking powder
½ teaspoon baking soda
½ cup water
4 large eggs
¼ cup plus 2 tablespoons unsweetened applesauce
¼ cup vegetable oil
¼ cup orange juice
1 teaspoon vanilla extract
1¾ cups honey

Glaze:

1 cup (4 ounces) confectioners' sugar
4½ teaspoons water
1 teaspoon vanilla extract
Pinch salt

1. For the cake: Adjust an oven rack to the middle position and heat the oven to 325 degrees. Heavily spray a 12-cup nonstick Bundt pan with baking spray with flour. Whisk the flour, salt, baking powder, and baking soda together in large bowl. Whisk the water, eggs, applesauce, oil, orange juice, and vanilla together in a separate bowl until combined. Whisk the honey into the egg mixture until fully incorporated.
2. Whisk the honey mixture into the flour mixture until combined. Scrape the batter into the prepared pan. Bake until a skewer inserted into the middle of the cake comes out clean, 45 to 55 minutes, rotating the pan halfway through baking.
3. Let the cake cool in the pan on a wire rack for 30 minutes. Using a small spatula, loosen the cake from the sides of the pan and invert onto a rack. Let cool completely, about 2 hours. (The cooled cake can be wrapped with plastic wrap and stored at room temperature for up to 3 days.)
4. For the glaze: Whisk together all ingredients. Drizzle the glaze evenly over top of the cake. Let sit until the glaze is firm, about 30 minutes. Serve.