

Honey Cake

3 1/3 cups flour
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon cloves
1/4 teaspoon allspice
1/2 teaspoon ginger
1/2 cup white sugar
1/2 cup brown sugar

1 cup cooled coffee
3 eggs beaten
1 cup honey
1/2 cup oil
1/2 cup raisins
1/2 cup chopped walnuts (optional)

Mix and sift all dry ingredients. Alternate eggs with dry ingredients, coffee, oil and honey. Add nuts and raisins. Pour batter into two 9x5 loaf pans.

Bake at 300° for 60 to 70 minutes until a toothpick inserted into the center of the cake comes out clean. Allow cake to cool for 10 minutes, then remove from pan and set on a wire rack to cool completely.