

# Honey Almond Crunch Cake

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## Ingredients:

- 7 Tbs unsalted butter, melted
- 1 cup light brown sugar, packed
- 1/2 cup plus 2 Tbs Honey (I prefer sourwood for this recipe)
- 1/2 cup sliced almonds, toasted
- 1 egg
- 1 cup buttermilk
- 2 cups all purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt

## Directions:

Preheat oven to 350 degrees. Thickly butter a 6-cup loaf pan. Pour in 3 Tbs of the melted butter, swirl to coat the bottom, and sprinkle in 1/4 cup of the brown sugar. Drizzle in 2 Tbs of the honey and sprinkle the almonds evenly over the bottom.

In a large bowl, whisk the egg. Add the remaining 3/4 cup brown sugar and mix. Add the remaining 4 Tbs melted butter and 1/2 cup honey and mix. Gradually mix in buttermilk.

In another large bowl, combine the flour, baking powder, baking soda, and salt. Working in batches, and mixing after each addition, add the dry ingredients to the buttermilk mixture. Mix until smooth.

Pour the batter into the prepared pan. Bake until a tester inserted into the middle of the cake comes out dry and almost clean (a few crumbs are okay) 50-55 minutes. Let cool in the pan for 5 minutes, then turn out onto a wire rack and let cool until the topping is firm.

This cake is great when warm but even better cooled wrapped in plastic and let sit a few hours for the honey almond topping to sink down into the cake. Yield: 10-12 servings

contributed by Linda Powers