

Pecan Honey Cake

(Makes 1 loaf, 12 servings)

Ingredients:

- Butter & flour for pan;
- 1 cup honey;
- 1 cup unsweetened applesauce;
- 3 eggs;
- 1 tsp vanilla;
- 1 cup all purpose flour;
- ½ cup whole wheat flour;
- ¾ tsp baking soda;
- ¼ tsp salt;
- ¼ tsp ground ginger;
- ¼ tsp cinnamon OR clove;
- ½ cup pecan halves, divided

Process:

- Preheat oven to 350 degrees F.
- Butter & flour a 9x5 inch loaf pan.
- Combine honey & applesauce in large bowl.
- Add eggs & vanilla; whisk till well combined.
- In separate bowl, sift together flours, baking soda, salt, ginger, cinnamon OR clove, & nutmeg.
- Stir into honey mixture.
- Chop half of pecans & fold into batter.
- Pour batter into prepared pan & top with remaining pecan halves.
- Bake till toothpick inserted into center of loaf comes out clean – 50 to 60 minutes.
- Cool in pan 15 minutes; transfer to wire rack;
- enjoy!