

# Majestic and Moist Honey Cake

Yield: 4 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/norwegian-rye-bread-machine-recipe>

## Ingredients:

- 3 1/2 cups all purpose flour
- 1 tablespoon baking powder [see Update above]
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 4 teaspoons ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground allspice
- 1 cup vegetable oil
- 1 cup honey
- 1 1/2 cups granulated sugar
- 1/2 cup brown sugar
- 3 large eggs at room temperature
- 1 teaspoon vanilla extract
- 1 cup coffee warm, 235 ml, or strong tea
- 1/2 cup fresh orange juice
- 1/4 cup rye or whiskey
- 1/2 cup sliced almonds or slivered, optional

## Nutrition:

1. Calories: 1680 calories
2. Carbohydrate: 264 grams
3. Cholesterol: 160 milligrams
4. Fat: 65 grams
5. Fiber: 8 grams
6. Protein: 20 grams
7. SaturatedFat: 5 grams
8. Sodium: 1080 milligrams
9. Sugar: 166 grams
10. TransFat: 1.5 grams

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