

# MAJESTIC AND MOIST HONEY CAKE

3/4 cup granulated sugar  
1/4 cup light brown sugar  
1 extra large egg  
1/2 cup vegetable oil  
3-4 oz honey  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
2 teaspoon cinnamon  
1/2 teaspoon vanilla extract \*optional  
1/2 cup flat cola/ginger ale, or water  
1/4 cup apple juice  
1 3/4 cups all-purpose flour  
1 apple

## Directions:

1. Preheat oven to 350 degrees
2. In large bowl, whisk together white sugar, brown sugar, egg, oil, and honey.
3. Add baking powder, baking soda, cinnamon, ginger ale, apple juice, vanilla extract, and flour.
4. Using strong wire whisk or electric mixer on slow speed, stir until thoroughly blended.
5. Peel, chop, and add apples to the batter.
6. Spoon batter into pan.
7. Bake cake for 50-60 minutes or until toothpick inserted in the middle comes out clean.