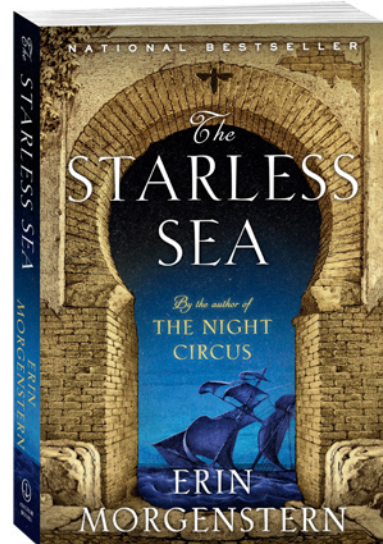




# HONEY CAKE FOR THE STARLESS SEA

Erin Morgenstern's *The Starless Sea* is a veritable feast for the senses. The secret underground world where the story takes place is described with mouth-watering detail, from the honey-drenched shores of the Starless Sea itself, to the tantalizing meals that are produced by the mysterious kitchen. So what better way to enjoy this enticing read than with a delicious slice of honey cake? The bees in the kitchen would be proud!



## INGREDIENTS:

- |                                |                            |
|--------------------------------|----------------------------|
| 1 cup white sugar              | 2 ½ cups all-purpose flour |
| 1 cup honey                    | 3 teaspoons baking powder  |
| ½ cup vegetable oil            | ½ teaspoon baking soda     |
| 4 eggs                         | ½ teaspoon salt            |
| 2 teaspoons grated orange zest | 1 teaspoon ground cinnamon |
| 1 cup orange juice             |                            |

## METHOD:

1. Preheat the oven to 350°F. Grease and flour a 9x13 inch pan.
2. Sift together the flour, baking powder, baking soda, salt, and cinnamon. Set aside.
3. In a large bowl, combine sugar, honey, oil, eggs, and orange zest. Beat in the flour mixture alternately with the orange juice, mixing just until incorporated. Pour batter into prepared pan.
4. Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.