

An Historic Recipe from the Lewis & Clark Cookbook

## Honey Cake with Almond Topping

Submitted by Erica Leisenring

### Almond Topping

½ c all purpose flour  
¼ c packed brown sugar  
¼ c sugar  
1/3 c cold butter, cut into small pieces  
½ c chopped almonds

### Honey Cake

½ c melted butter  
½ c honey  
2 eggs  
¼ c sour cream  
1 t vanilla extract  
½ t almond extract  
1 1/2 c all-purpose flour  
½ t baking powder  
½ baking soda  
½ t salt

Preheat oven to 350 degrees. Lightly oil an 8"x8" baking dish.

For the topping: In a bowl, stir together the flour, brown sugar, and sugar with a fork until blended. Cut in the butter until the mixture resembles coarse meal. Stir in the almonds & set aside.

For the cake: In a large bowl, cream together the butter & honey. Add the eggs, one at a time, beating well after each addition. Stir in the sour cream, vanilla extract & almond extract. Sift together the flour, baking powder, baking soda, and salt and stir into the creamed mixture until smooth. Pour the batter into the prepared baking dish & spoon on the reserved topping. Bake for about 35 to 40 minutes, or until a toothpick inserted into the center comes out clean.