

# Chocolate Honey Cake

1 3/4 c flour  
1 1/2 + baking powder  
1 + salt  
1 c honey  
1/2 c applesauce

3/4 c cocoa  
2.5 + baking soda  
2 eggs  
3/4 c milk  
2 T oil  
1 c boiling water



Stir dry ingredients; set aside. In a bowl combine eggs, honey, milk, applesauce, vanilla, and oil. Mix well. Add dry ingredients and mix on medium speed for 2 minutes. While mixing boil water. Pour one cup of boiled water into mixing bowl; Mix CAREFULLY batter MAY be hot. Batter will be RUNNY once water is added; that's okay. This is normal. Pour into desired pans (9x13, 2 round, cupcake, etc) Bake at 180 (350) until toothpick inserted is clean. I find that for cupcakes this can be anywhere between 15-20 minutes.

## Chocolate Cream Cheese Frosting

8 oz cream cheese  
1/4 c honey or maple syrup  
2-4 T milk  
1/2 c cocoa  
1/2 + vanilla

Mix until smooth, and spread on cake.

