

Two Tone Honey Cake

An excellent take on the traditional honey cake!

Ingredients:

- 5 eggs
- 5 egg whites
- 2 ½ cups sweetener (Truvia, Stevia or Splenda)
- 3 cups whole wheat flour
- ¾ cup light orange juice (Golden Flow Lite Orange Juice)
- 2 teaspoons baking powder
- ¼ cup honey
- ½ teaspoon cinnamon
- ½ teaspoon baking soda



Instructions:

1. Preheat oven to 360°F.
2. Beat egg whites with sweetener until stiff.
3. Add yolks, flour, juice and baking powder to the mixture, and mix until smooth.
4. Separate the batter into two, and add the rest of the ingredients to one half. Mix until well combined.
5. Pour the honey batter into a 10" x 16" baking pan.
6. Pour the second half of the batter, gently over the honey batter layer, and spread carefully. Do your best not to mix the two layers.
7. Bake for 1 hour and set on a cooling rack. Once cool, divide into 15 pieces.



Count each piece as a snack or breakfast with a fruit.