

Recipe

Submitted by Pam Mullin

Ingredients:

4 cups flour
2 cups sugar
3 tablespoons honey
1 teaspoon cinnamon
1 teaspoon baking soda
4 teaspoons baking powder
2 cups water

Mix wet and dry ingredients in separate bowls. Once both are combined, slowly mix the wet ingredients with the dry ingredients.

Fold batter into a 9 x 13 greased and floured pan.

Bake at 350 degrees Fahrenheit. for approximately 45 minutes.

Serve warm with butter, along side coffee or tea.

Freezes well.

Photograph, Agnes boarding the plane in Wassenaar, the Netherlands, that took her to Canada, 1954.

Mom's Honey Cake

Groningen, The Netherlands

Atie "Agnes" Vander Veen was born in 1928 in Groningen, the Netherlands, to Tabo J. Vander Veen and Henderika Harenberg. In 1954, she emigrated to Canada, following her fiancé, Hein Vanden Bosch, who had already sailed to Toronto to establish a home and secure work.

A busy and dedicated woman, Agnes raised four children while managing both the farm and the plumbing business alongside my dad. She maintained a large garden and embraced a minimalist lifestyle, focusing on the essentials. In the kitchen, she only baked a few things—most notably oatmeal chocolate chip cookies and honey cake, which were a staple in our lunches.

Her youngest daughter, Pam, has carried on the tradition, continuing to bake and share her mother's cherished recipes with family and friends.

