***A RECIPE FROM CHARLENE’S KITCHEN***

**ROSH HASHANAH APPLE cake**

**Prep. Time: 15-20 minutes Cook Time: 20-30 minutes Difficulty: Easy**

**Servings: Muffins=24, Cake =10 to 12 Kosher Category: Pareve**

**This cake itself is very versatile. It can be baked in many different sizes including muffin and if not frosted can be frozen for later use. While declious and spectacular looking when filled and decorated, it is equally wonderful when baked in a bundt or loaf pan and served with or without a sprinkle of icing sugar. This cake has become my family’s go to Rosh Hashanah (apples and honey) cake with great eye appeal.**

**ingredients**

**2 large Eggs**

**400 grams Caster White Sugar**

**95.5 grams White Vegetable Shortening (All Vegetable Shortening like Trex)**

**312.5 grams Plain Flour**

**25 grams Almond Flour or Very Finely Ground Almonds**

**1 teaspoon Baking Powder**

**1 teaspoon Baking Soda**

**½ teaspoon Ground Cinnamon**

**¼ teaspoon Ground Nutmeg**

**1 teaspoon Almond Extract**

**355 ml Applesauce, fairly thick (homemade or canned smooth type)**

**118 ml Water**

**EQUIPMENT**

**Cake Pan(s)**

**2 Round Cake Pans, 20cm each or**

 **2 Loaf Cake Pans, 20long x 10wide x 6deep cm each or**

 **1 Bundt Cake Pan, 23 diameter x 8 deep cm or**

 **2 Muffin Tins, 12-cup each tin, 100ml each cup**

**Baking, grease proof, Paper**

**Pastry Brush (Silicon type preferred)**

**Measuring Spoons**

**Measuring Cups**

**Medium Mixing Bowl**

**Large Mixing Bowl**

**Electric Mixer**

**Spatula**

**Cake Tester (I use wooden tooth pick)**

**Cake Cooling Rack**

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**(continued)**

**INSTRUCTIONS**

1. **Preheat Oven**
	1. **If Convection/Fan Oven, heat to 160 degrees C.**
	2. **If Non-Convection/Non-Fan Assist Oven, heat to 175 degrees C.**
	3. **This will take 20 to 30 minutes.**
2. **Prepare Baking Pan(s)**
* **Grease sides and bottom of pan with vegetable shortening.**
* **If not using bundt or muffin pan: Cut baking paper to fit bottom of baking pan, fit into pan, smooth paper so no bubbles, then reapply shortening to paper.**
* **Dust greased pan(s) with flour.**
1. **Mix Cake Batter**
* **Dry Ingredients: In medium bowl, mix flour, ground almonds, baking soda, baking powder, cinnamon, and nutmeg; set aside.**
* **Liquid Ingredients: In litre measuring cup, combine applesauce, water, and almond extract; set aside.**
* **In large bowl, beat shortening with electric mixer on medium speed about 30 seconds. Gradually add sugar, about 100 grams at a time, beating well after each addition and scraping bowl occasionally. Beat 2 minutes longer. Add eggs one at a time, beating after each addition.**
* **On low speed, alternately add the dry and liquid ingredients, about a third of each at a time to the large bowl, beating after each addition. Beat an additional 2 to 3 minutes on high speed, scrapping bowl occasionally.**
1. **Divide cake batter evenly into the prepared baking pan(s).**
2. **Bake in preheated oven. Bake time for cakes will be 40 to 60 minutes and muffin bake time will be 15 to 20 minutes; depending on pan size minutes. Cake is done when cake tester is inserted in centre of the cake or muffin and comes out clean.**
3. **Remove pan(s) from oven and cool cake in pan for 5 minutes. Then turn out onto cooling rack lined with baking paper, remove paper liner (if used), and allow to cool.**
4. **Cake can be served:**
* **Plain, with a dusting of icing sugar, or**
* **Glazed/drizzled with Apricot Honey Glaze, or**
* **Filled with Almond Cream Cheese Filling, glazed with Apricot Glaze, dusted with pulverized almonds, and then drizzled with a little bit of honey.**

**RECIPE NOTES**

**This recipe uses vegetable shortening as it produces a lighter cake than butter.**

**Butter can be used in place of vegetable shortening but will produce a cake with a denser texture and will change the Kosher Category to Dairy.**