The Joy of Jewish Cooking

RECIPE 1: Rosh Hashanah Honey Cake by Lenee Bien-Willner

This cake holds a special place in my heart because it is one of the first Rosh Hashanah desserts I tried to make. It is so exciting when my kids ask for it each year. My family loves to have it for dessert or even breakfast. I hope your family enjoys it too!

Rosh Hashanah Honey Cake

This recipe makes three 9x5 inch loaf pans (great for gift giving!) or one 9x13 inch baking pan, 36 standard cup cakes, or equivalent sized pan. I like to make one bundt cake and one loaf, then give away the loaf to a friend. The proportions can be cut down, see Notes for quantities.

Ingredients:

- 3 ½ cups (420g) all-purpose flour
- 1 T baking powder
- 1 t baking soda
- ½ t salt
- 1 cup (237ml) vegetable oil
- 1 cup (237ml) honey, divided ¾ and ¼
- 1 ½ cup (300g)) sugar
- ½ cup (110g) brown sugar
- 3 eggs
- 1 t vanilla extract
- 1 cup (237ml) coffee or strong tea
- ½ cup (119ml) orange juice

Instructions:

1. Preheat oven to 350deg and generously grease your baking pan(s) with butter and coat lightly with flour. This cake has lots of sugar, which will caramelize and stick to the pan.
2. In a large mixing bowl, combine flour, baking powder, baking soda and salt.
3. Add ¾ cup of honey and all other remaining ingredients. Mix thoroughly, until all ingredients are combined and no lumps remain. It will be somewhat thin.
4. Pour the batter into the prepared pan(s), filling each halfway.
5. Drizzle the remaining ¼ cup of honey over the batter.
6. Bake in preheated oven until the cake is set all the way through and feels springy to the touch. A tester inserted into the center should come out clean. Different pan sizes will have different cook times (30 - 60 min)
7. Let cool 15 minutes before removing from the baking dish. Slide a knife around the edges to help loosen the cake, if needed.

Notes:

- Be careful not to overfill the pans. Only fill halfway.
- Smaller portions will bake faster; be sure to adjust the cooking times and check early and often. See next page for reduced quantities quick reference

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RECIPE 1: Rosh Hashanah Honey Cake by Lenee Bien-Willner (CONTINUED)

- You can cut the recipe down
    - To make one 9x5 loaf or 12 cupcakes
        - 1 cup plus 2 T flour
        - 1 t baking powder
        - ¼ t baking soda
        - ¼ t salt
        - ⅓ cup vegetable oil
        - ⅓ cup honey (save 1 ½ T for drizzling)
        - ½ cup sugar
        - 2 ½ T brown sugar
        - 1 egg
        - ½ t vanilla
        - ⅓ cup coffee or tea
        - 2 ½ T orange juice
    - To make one bundt, two 9x5 inch loaves or 24 cupcakes
        - 2 ¼ cup flour
        - 2 t baking powder
        - ½ t baking soda
        - ½ t salt
        - ⅔ cup vegetable oil
        - ⅔ cup honey (save 3 T for drizzling)
        - 1 cup sugar
        - ¼ cup plus 1 T brown sugar
        - 2 eggs
        - 1 t vanilla
        - ⅔ cup coffee or tea
        - ¼ cup plus 1 T orange juice