

The Joy of Jewish Cooking



RECIPE 2: Rosh Hashanah Honey Cake by Judy Burch

I grew up in a home with traditional holiday menus: chicken on Shabbat--turkey and brisket for big holidays. The standout dish that defined Rosh Hashanah, aside from apples and honey, of course, was my mom's honey cake. She'd usually make 2 cakes: one with nuts and one without. My older brother would pull the nuts out and leave the cake part. I loved the whole thing: the sticky top, the crusty edges, the moist cake, and especially the nuts. Like my brother, I'd separate the nuts when I'd eat the cake, and I always thought that was the best part. The walnuts soften in the oven and the folds of the nut fill with the sweet, dense bread. I still try to isolate each nut as its own bite when I enjoy my favorite Rosh Hashanah treat.

Honey Cake:

3 1/2 cup all-purpose flour
1/4 tsp. salt
1 tsp. baking soda
2 tsp. baking powder
1 tsp. cinnamon
1 tsp. allspice
1 cup. coffee, cooled
3/4 cup orange juice concentrate, thawed
1 cup honey
4 eggs
2 Tbsp salad oil
1 cup sugar
2 cups coarsely chopped walnuts, optional

Preheat oven to 325. Grease and flour 2 9x5 loaf pans
Mix the flour, salt, baking soda, baking powder, cinnamon, and allspice.
In another bowl, mix coffee, orange juice, and honey
In the largest bowl, beat the eggs, salad oil and sugar
Alternate stirring in the flour mixture in 3 parts and the coffee mixture in 2 parts into the egg mixture.
Fold in the nuts.
Split the batter into 2 pans and bake at 325 until a toothpick comes out clean, about an hour.