

COFFEE CAKE

*Submitted by Kitty Timmes
(This is my mom's yummy recipe.)*

1 stick butter
1 cup sugar
1 sm. carton sour cream
1 tsp. baking soda
2 eggs, beaten
2 cups sifted cake flour
1 ½ baking powder
1 tsp. vanilla

Topping
¾ cup sugar
½ cup chopped nuts (opt.)
1 tsp. cinnamon

Preheat oven to 350

Cream butter & sugar. Add eggs. Add sour cream to which baking soda has been added. Add vanilla. Add flour which has been sifted w/baking powder. Grease 10 x 7 pan & pour ½ batter into pan. Sprinkle ½ topping into pan. Take a knife & zig zag through cake. Do not touch bottom of pan. Add remaining batter and sprinkle remaining topping. Add about 1 tbs. cut up butter & place on top of cake. Bake for 45 minutes, serves 8-10 people.



APPLES & HONEY CAKE

Submitted by Nechama Retting

2 cups flour
¾ cup sugar
1 tsp. cinnamon
¾ cup honey
½ cup oil
2 eggs
1 tsp baking powder dissolved in ½ cup OJ
1 tsp vanilla
2 apples, sliced thinly
¼ cup sugar
1 tsp cinnamon

Combine all ingredients (except the apples and additional cinnamon and sugar) in a bowl. Mix well. Preheat oven to **325 degrees**. You can either layer the batter and apples with cinnamon and sugar as followings: pour half of the batter in a pan (sprayed with cooking spray), put a layer of apples over the batter. Sprinkle cinnamon and sugar on top of the apples. Next pour the remaining batter into the pan, and layer with the remaining apples and cinnamon sugar, or just mix the apples into the batter, pour into a 9x13 pan and bake. Bake for **1 hour**. Cupcakes bake for 15-20 minutes.

Cake will rise as it bakes so make sure there is enough room in the pa

Apple Strudel Muffins
Submitted by Jennifer Gorowitz



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INGREDIENTS:

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter
1 cup white sugar
2 eggs
1 ¼ tsp vanilla
1 ½ cups chopped apples

Topping:

1/3 cup packed brown sugar or white sugar
1 tablespoon all-purpose flour
1/8 teaspoon ground cinnamon
1 tablespoon butter

DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C). Grease a 12-cup muffin pan.
2. In a medium bowl, mix flour, baking powder, baking soda and salt.
3. In a large bowl, beat together butter, sugar and eggs until smooth. Mix in vanilla. Stir in apples, and gradually blend in the flour mixture. Spoon the mixture into the prepared muffin pan.
4. In a small bowl, mix brown sugar, flour and cinnamon. Cut in butter until mixture is like coarse crumbs. Sprinkle over tops of mixture in muffin pan.
5. Bake 20 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean. Allow to sit 5 minutes before removing muffins from pan. Cool on a wire rack.

SARA JENNY'S ORIGINAL HONEY CAKE

Submitted by Lisa Maher

My favorite Rosh Hashanah recipe is one for honey cake that I took from the Washington Post, I think in the late 1990s, which I've attached. It was in a long article in the Food section about how the writer got this recipe from her mother, but every time she made it, the cake fell (only the daughter—her mother didn't have that problem). After years of this, her mother tweaked the recipe so that it didn't fall. But it turned out the writer and her family preferred taste and texture of the original recipe, which is very moist and rich. The article includes both recipes. I took that as a challenge and made the original. The batter is extremely liquidy, and I couldn't imagine that it would turn into a cake at all, but it was amazing. I've made this cake every year since then, and it's never fallen.

1 cup honey
2 cups sugar
2 cups hot coffee
1/2 cup salad oil plus oil for greasing pan
3 eggs
3 1/2 cups unbleached flour
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons cinnamon
1/4 teaspoon ground cloves

Preheat the oven to 325 degrees. Grease a 10-by-14-inch pan with oil. In a large mixing bowl combine the honey, sugar, coffee and salad oil. Mix well and add the eggs, one at a time. Sift the flour, baking powder, baking soda, cinnamon, and cloves together and add to the honey mixture. Pour into the greased 10-by-14-inch pan. Bake in the preheated oven for 40-50 minutes.

HONEY CAKE BISCOTTI

Submitted by Jennifer Gorowitz

Recipe by Paula Shoyer

Ingredients

3 cups plus 2 tablespoons all-purpose flour
½ cup dark brown sugar
½ teaspoon cinnamon
½ teaspoon ground ginger
½ teaspoon ground cloves
¼ teaspoon nutmeg
1 teaspoon baking powder
Dash salt
½ cup canola oil
½ cup honey
¼ cup brewed coffee or espresso
2 large eggs

Preparation

Preheat oven to 350 degrees. Cover a jellyroll pan or cookie sheet with parchment paper. Set aside.

In a large bowl, place the flour, brown sugar, cinnamon, ginger, cloves, nutmeg, baking powder and salt and mix together. Add the oil, honey, coffee and eggs and mix gently to combine. The dough will be a little gooey but do your best to divide the dough in half and shape each half into a log, about 10 to 12 inches long by 4 inches wide, leaving 2 to 3 inches between each loaf.

Bake for 35 minutes, or until the loaves are set and a little browned on the bottom. Slide the parchment paper off the pan. Let sit 5 minutes. Slice each loaf into ¾- to 1-inch slices. Place a new piece of parchment paper on the pan and place the cookies cut side down on top. Bake another five minutes. Let cool on the pan. Store in an airtight container for up to 5 days or freeze for up to 3 months.

NECHAMA'S CHAI TEA HONEY CAKE

Submitted by Nechama Retting

Ingredients

3½ cups all-purpose flour
1 tablespoon baking powder
1 cup vegetable oil
1 cup honey
1 cup sugar
½ cup brown sugar
3 large eggs
1 teaspoon vanilla extract
1 ½ cup chai tea (I use Trader Joe's Chai Tea in a shelf stable carton – it's DELICIOUS!)
½ to 1 tsp cinnamon
½ cup OJ

Instructions

Preheat oven to 350°F and grease baking dish. Use either three loaf pans, one 9x13" baking dish, or 2 round pans (**note: the batter rises as it bakes so make sure your pan can accommodate**). In a large mixing bowl, combine the flour & baking powder

Add oil, honey, sugar, brown sugar, eggs, vanilla, tea, and orange juice. Mix thoroughly, until all ingredients are combined, and no lumps remain.

Pour batter into dish(es) and bake in preheated oven until the cake is set all the way through and feels springy to the touch (about 45-60 minutes, depending on the size and shape of your baking dishes).

Let cool 15 minutes before removing from the baking dish. Slide a knife around the edges to help loosen the cake, if necessary.

HONEY CAKE

Submitted by Davida Silverman Kashdan

My mother, Fay Silverman, created this recipe many years ago. It has been enjoyed by friends and family for more Rosh Hashanahs and Brisses than I can count. Mom passed away this past November. I am happy to share her delicious legacy.

HONEY CAKE

1 c. honey
1 c. Wesson oil
3 eggs
1 c. sugar
1 c. strong black coffee (1
heaping Tbsp. instant)
1 tsp. soda, dissolve soda in
coffee

Sift together:

3 c. flour
2 tsp. baking powder
1 tsp. cinnamon

½ c. wine and/or brandy (¼ c.
each; add preserves to wine)
2 Tbsp. strawberry preserves
2 Tbsp. orange marmalade
1 c. chopped walnuts, sprinkle
nuts with flour before sifting
and mixing with others

1 tsp. allspice
1 tsp. ginger

Bring honey to boil and let cool. Add oil to honey. Beat eggs until light in color and thick (about 10 to 15 minutes). Stir in sugar gradually. Add honey mixture. Add flour mixture alternately with liquids (begin and end with flour), then add nuts. Pour into Bundt pan. Bake at 350° for 1 hour. Cool in pan or rack for 10 minutes.

ISREALI HONEY COOKIES

Submitted by Nechama Retting – made in the OT preschool

Ingredients:

2 3/4 cups of flour	1 cup granulated sugar
2 tsp baking powder	3/4 cup canola oil
1 tsp ground cinnamon	1/2 cup honey
1/2 tsp salt	1 tsp vanilla extract
1 large egg or egg substitute	

Sugar, for rolling

Instructions:

Preheat oven to 35, lightly grease or line cookie sheets.

Sift together the flour, baking powder, cinnamon and salt. Set aside.

In the bowl of an electric mixer, beat the egg and sugar until light and creamy. Add oil and beat until fully incorporated. Add honey and vanilla and beat until mixture is smooth and creamy. Stir in the flour mixture.

Scoop out a tablespoon of dough, and then roll in the sugar. Place on cookie sheet. (Dough will be soft and slightly difficult to work into perfect circles- that's ok!). Repeat with remaining dough.

Bake at 350 for 10-12 minutes. Allow to cool on baking sheet for a minute or two before removing to wire racks to cool fully.

POMEGRANATE MUFFINS

Submitted by Nechama Retting

2 cups flour	1 tsp vanilla
1/2 cup water	2 eggs
2 tsp baking powder	1 cup pomegranate seeds (although we used all the seeds from one pomegranate and didn't exactly measure)
1 cup sugar	Chocolate chips to taste
1/2 tsp baking soda	
1 cup oil	
1 tsp cinnamon	

Combine first 9 ingredients together, and then fold in the pomegranate seeds and chocolate chips. Bake in cup cake pans at 350 degrees for 15-20 minutes. I thought the combination of cinnamon, pomegranate and chocolate was YUMMY! Plus, pomegranates (*rimonim*) are very healthy too!

LEMON SQUARES

Submitted by Carol Klevan

For the crust:

2 cups flour
½ cup confectioners' sugar
1 cup margarine

Sift flour and sugar. Cut in margarine until crumbly.

Put batter into a greased (with Pam) 13x9 pan and bake at 350 degrees for 20 minutes.

For the filling:

4 eggs
2 cups sugar
Grated rind of 1 lemon
1/3 cup lemon juice
¼ cup flour
½ tsp. baking powder

Beat eggs; add sugar, lemon juice and rind.

Stir in flour and baking powder.

Pour into baked crust. Bake for 25 more minutes.

Cut when cool and sprinkle with confectioners' sugar.

APPLE UPSIDE-DOWN CAKE

Submitted by Shelly Palley

Recipe by Paula Shoyer, The Kosher Baker

1 1/2 tsp ground cinnamon
2 cups plus 3 tbsp sugar, divided
2 cups flour
5 large eggs
1 cup of oil (canola, vegetable or coconut)
1 tsp vanilla
4 apples (McIntosh, Gala, Fuji, Golden Delicious) peeled, cored & sliced
1 tbsp confectioners' sugar

Preheat oven 350 degrees. Grease 9x13pan with spray oil

In a small bowl mix the cinnamon with 3 tbsp of sugar. Sprinkle on the bottom of the pan.

In a large bowl beat the flour, 2 cups of sugar, eggs, oil, and vanilla with a standard or handheld mixer on medium speed until well mixed.

Place the slices of apples over the cinnamon-sugar mixture, 3 long rows of overlapping slices.

Pour the batter over the apples and spread evenly. Bake for 1 hour or until the top is brown. Let cool for 30 minutes and then turn over onto a large serving plate. Just before serving, sift the confectioners' sugar over the top. The sugar will seep into the apples and heightened the taste.

LEMON ROSEMARY BISCOTTI STICKS

Submitted by Shelly Palley

Recipe by Paula Shoyer, The Kosher Baker

2 cups flour
1 1/4 cups plus 1/4 tsp sugar, divided
1 tsp baking powder
2 tsp lemon zest (grated from 1 lemon)
2 large eggs plus 1 yolk, (reserve 1 white to glaze tops of biscotti)
1 1/2 tsp vanilla
1 tbsp fresh squeezed lemon juice (from zested lemon)
1 tsp finely chopped rosemary leaves

Preheat oven to 350 degrees. Line a cookie sheet or jelly roll pan with parchment.

In a large bowl, whisk together the flour, 1 1/4 cups sugar, baking powder, and lemon zest. Add the 2 whole eggs plus 1 egg yolk, vanilla, lemon juice, and rosemary and mix with a wooden spoon or with the paddle attachment of a standard mixer until the dough comes together.

Divide dough in half. Form 2 logs, about 3 x 8 inches each. Place the logs on prepared pan, leaving space between them. Beat the reserved egg white and brush it on the tops of the two loaves. Sprinkle the remaining 1/4 tsp of sugar.

Bake for 25-30 minutes, or until slightly golden on top. Slide parchment and logs off the cookie sheet onto the counter. Let sit for 5 minutes. Place a new piece of parchment paper on the cookie sheet.

Cut each log crosswise into 1/2 inch thick slices. Place the sliced cookies cut side down on the cookie sheet and place back in the oven. Bake 12- 15 minutes or until the edges are slightly brown. Remove from oven and slide parchment paper onto cookie racks.

AUNT SARAH'S APPLE CAKE

Submitted by Marie Taubman

3 large granny smith apples
1 Tbsp. lemon juice
1 tsp. grated lemon rind
1/4 tsp. almond extract
1 1/4 tsp. Vanilla
1 cups canola oil
1 cups sugar
3 eggs
3 cups sifted all purpose flour
1 tsp. baking soda
1 tsp. salt
1 cup raisins
1 cup chopped walnuts
cinnamon sugar (optional)

Peel, core and thinly slice the apples. Sprinkle juice over them and set aside.

In a mixing bowl, combine the lemon rind, almond extract, vanilla extract, oil and sugar. Beat until creamy. Then, beat in eggs one at a time.

Sift together the flour, soda, and salt. Add to oil mixture in 3 parts, mixing well between each addition, Fold in raisins, walnuts, and apples.

Pour batter into a well-greased 9-inch tube pan. Sprinkle top with cinnamon sugar if desired. Bake in a preheated 350-degree oven for 1 1/2 hours. Cover with aluminum foil last 20 minutes. When cake is done, remove from pan and cool on rack. ENJOY

DESSERT YOM TOV
Submitted by Linda Meyer

Lemon Squares (can be made parve)

1 cup flour

1/2 cup butter (or margarine)

1/4 cup 10x sugar

Mix above ingredients and press into an 8x8 baking dish and bake at 350 for 20 min.

2 eggs

1 cup sugar

1/2 tsp baking powder

1/4 tsp salt

2 Tbsp. lemon juice

Beat above ingredients for about 3 minutes, till fluffy

Pour mixture over hot crust and bake 25 more minutes

Cool; cut into squares. (can be doubled for a 13 x 9 pan)