

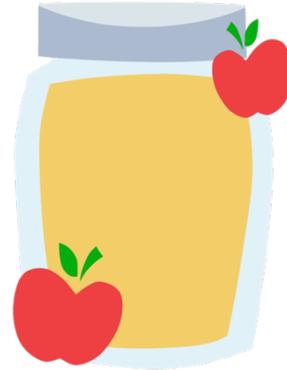
SWEET TREATS FOR THE NEW YEAR

A CAKE RECIPE COLLECTION
TEMPLE EMANU-EL, HAVERHILL
HIGH HOLY DAYS 5781

Apple Cake

Submitted by Andi Hannula

4 large apples
2 teaspoons cinnamon
5 tablespoons sugar
3 cups flour
½ teaspoons salt
3 teaspoons baking powder
2½ cups sugar
1 cup vegetable or canola oil
4 eggs
⅓ cup orange juice
1½ teaspoons vanilla



Preheat the oven to 350°.

Grease and flour a tube pan.

Peel and cut up apples into small/medium pieces—not too thick, not too thin.

Mix apples with cinnamon and 5 tablespoons sugar; set aside.

Mix all other ingredients together very well; dough will be very sticky.

In the prepared tube pan, pour ½ the dough, then all of the apples, then the rest of the dough.

Bake for 1¼ to 1½ hours or until done—check at about 1 hour.

Toothpick or cake tester must come out clean for it to be done; the cake is very wet and will remain that way until the last stage of baking.

Cool cake in pan, then remove.

Enjoy!

Apple Cake

Submitted by Rena Roseman

Sift 3 cups flour, 1 teaspoon baking soda, ½ teaspoon salt, 2 teaspoons cinnamon.

Mix 2 cups sugar, 1½ cups oil, 2 eggs, 3 cups chopped apples, ½ cup walnuts, 2 teaspoons vanilla.

Combine wet ingredients with dry.

Bake 300 degrees for 1 hour in a 9x13-inch pan.

Optional: Top with cream cheese frosting.

Aunt Mary's Honey Cake

from *Jewish Holiday Cooking: A Food Lover's Treasury of Classics and Improvisations* by Jayne Cohen
Submitted by Cantor Vera

Yields: about 10 servings

"A little schnapps" to my grandmother and great-aunt Mary meant a tiny crystal cordial glass filled with Cherry Heering. And that is the secret ingredient in Aunt Mary's honey cake recipe, passed on to me by her daughter-in-law, my cousin Judy Robinson, who now bakes a cake every year for each of her three married sons. Made of wild black cherries, the old-fashioned Danish liqueur is lightly scented with bitter almond notes derived from the cherry pits and imparts wonderful flavor to the moist cake.

For a lighter, more delicate honey cake, look for a floral, paler honey, such as acacia, tupelo, or lime flower, perhaps the same one you choose for your apples and challah—a metaphor for beginning and ending the year with the same sweetness. If you prefer a more traditional, robustly flavored cake, choose a darker honey, like buckwheat, and use strong coffee.

Easy to prepare, the cake can be made several days ahead; wrap well in plastic. It also freezes nicely.

3½ cups unbleached all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
⅛ teaspoon salt
3 large eggs
1¼ cups sugar
1¼ cups canola or avocado oil, plus additional oil for greasing the pan
⅔ cup honey (8 ounces), light or dark, according to preference
½ cup brewed coffee, cooled to room temperature
½ cup Cherry Heering
½ cup fresh orange juice
nuts and/or raisins, if desired



PREHEAT the oven to 325°F. Lightly grease a 13x9-inch glass baking dish and line it with parchment paper. (The oil will help anchor the paper in the large pan.)

WHISK together the flour, baking powder, baking soda, and salt in a medium bowl. Beat the eggs with an electric mixer in a large bowl until well-blended. Add the sugar gradually and continue beating until thick and pale. Beat in the oil, honey, coffee, Cherry Heering, and orange juice on low speed.

GRADUALLY add the flour mixture, beating on low speed until just combined; don't overmix. Use a rubber spatula to scrape the bottom and sides of the bowl and gently fold in the nuts and raisins, if using.

TURN the batter into the prepared pan. Bake for 45 to 55 minutes, or until the cake springs back when lightly pressed and a toothpick inserted in the center comes out clean.

TRANSFER the cake to a rack to cool to room temperature. Slip a thin-bladed knife around the cake to loosen the edges, then invert the cake onto a platter. Carefully peel off the parchment paper.

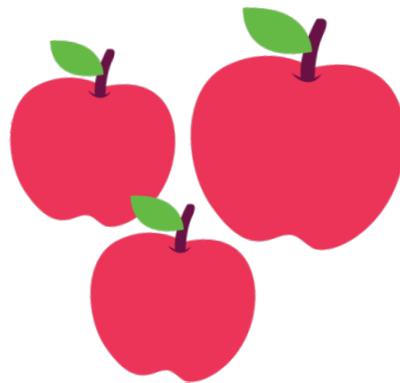
SERVE with good, strong coffee or tea.

Apple Tart

Submitted by Sharyn Russell

Cake

1 cup sugar
1 cup unsifted all-purpose flour
4 tablespoons butter, cut into 4 pieces
1 teaspoon baking powder
1 teaspoon vanilla extract
1 large egg
4 large Pippin apples



Topping

3 tablespoons sugar
3 tablespoons melted butter
1 teaspoon cinnamon
1 large egg

With the metal blade in place, add all the cake ingredients except apples to bowl of food processor. Process until mixture resembles cornmeal. Spread mixture in bottom of a well-buttered 9-inch springform pan.

Peel, quarter, and seed apples. Insert slicing disc in food processor and stand apple quarters upright in feed tube. Slice, using moderate pressure on the pusher.

Arrange apples in layers on top of the crumb mixture. Bake in preheated 350-degree oven for 45 minutes.

Meanwhile, add sugar, butter, cinnamon, and egg to bowl of food processor fitted with the metal blade. Process until mixture is smooth and sugar dissolves. Spoon mixture over apples and bake 25 to 30 minutes more or until top is firm.

Makes one 9-inch cake.

Gail's Zebra Swirl Honey Chocolate Cake

Submitted by Sharyn Russell

For the honey spice batter:

1¾ cups all-purpose flour
1½ teaspoons baking powder
½ teaspoon baking soda
¼ teaspoon salt
1½ teaspoons cinnamon
¼ teaspoon cloves
¼ teaspoon allspice
½ cup vegetable oil
½ cup honey
¾ cup white sugar
¼ cup brown sugar, packed
2 eggs
½ teaspoon pure vanilla
½ cup brewed tea
¼ cup orange juice

For the chocolate batter:

1½ cups all-purpose flour
⅓ cup cocoa, measured, then sifted
¼ teaspoon salt
½ teaspoon baking soda
1 ½ teaspoons baking powder
1 cup white sugar
½ cup brown sugar, packed
½ cup vegetable oil
2 eggs
1 teaspoon vanilla
1 cup flat cola

Garnish

½ cup semisweet chocolate, grated
Confectioners' sugar, optional
Nonstick cooking spray

Preheat oven to 350 degrees. Generously spray a 9- or 10-inch tube pan with nonstick cooking spray.

For the honey spice batter, combine flour, baking powder, baking soda, salt, cinnamon, cloves, and allspice. Blend with a whisk, then make a well in the center and stir in oil, honey, white and brown sugars, eggs, vanilla, tea, and orange juice. Blend well to make a smooth batter. Set aside.

For the chocolate batter, in a large bowl, combine flour, cocoa, salt, baking powder, and baking soda. Make a well in the center and whisk in white and brown sugar, oil, eggs, vanilla, and cola. Blend well to make a smooth batter.

Pour honey cake batter into prepared pan. Top with chocolate batter.

Place on baking sheet and bake until done, 55 to 60 minutes or until cake springs back when gently touched.

Cool 10 minutes, then unmold and place on a serving platter.

While cake is still warm, sprinkle on grated chocolate and allow to melt. If you'd like, chill cake to set chocolate, then dust with confectioners' sugar.

