



Honey Cake Recipe

On the day before Yom Kippur, Jewish people often ask for and receive lekach, which is honey cake. This is to represent the hope for a sweet year to come.

Ingredients

- 3½ cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 4 teaspoons ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon ground allspice
- 1 cup vegetable oil
- 1 cup honey
- 1½ cups granulated sugar
- ½ cup brown sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 1 cup warm coffee or strong tea
- ½ cup orange juice

Equipment

- bowl
- whisk
- cake tins or bundt pan

Method

1. In a large bowl, whisk together flour, baking powder, baking soda, cinnamon, cloves, salt and allspice.
2. Make a well in the centre and add the rest of the ingredients.
3. Using a strong wire whisk or an electric beater on low speed, mix until you get a thick, smooth batter.
4. Pour the batter into well-greased pans. This recipe makes quite a lot of batter, so depending on the size pans you use, you may have some left over. You can pour the leftover batter into another pan, or into a cupcake tin and make some honey cupcakes.
5. Bake at 350° F/ 180°C until a skewer comes out clean, approximately 50–60 minutes for a bundt pan.

