

Honey Cake for Jewish New Year

Suitable for Vegans and Vegetarians

Fits in three loaf pans or two 9-inch square or round cake pans.

Preheat oven to 350°F. Generously grease pan(s) with non-stick cooking spray. For tube or angel food pans, line the bottom with lightly greased parchment paper, cut to fit.

Ingredients

- 440 grams plain flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 4 tsps ground cinnamon
- 1/2 tsps ground cloves
- 1/2 tsps ground allspice
- 235 ml vegetable oil
- 340 gms honey
- 300 gms granulated

sugar

- 95 gms brown sugar
- 3 large eggs at room temperature
- 1 tsp vanilla extract
- 235 ml warm strong tea
- 120 ml fresh orange juice
- 50 gms slivered almonds (optional)



Method

1. In a large bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, cloves and allspice. Make a well in the centre, and add oil, honey, white sugar, brown sugars, eggs, vanilla, coffee or tea, orange juice. Stir together well to make a thick, well-blended batter, making sure that no ingredients are stuck to the bottom.
2. Spoon batter into prepared pan(s). Sprinkle top of cake(s) evenly with almonds, if using.
3. Place cake pan(s) on two baking sheets, stacked together (this will ensure the cakes bake properly with the bottom baking faster than the cake interior and top).
4. Bake about 55 minutes until done - it springs back when you gently touch the cake centre.
5. Let cake stand fifteen minutes before removing from pan

Adapted from Smitten Kitchen