

ROSH HASHANA HONEY CAKE

INGREDIENTS

- 5 Eggs (separated into yolks & whites)
- 3/4 C Sugar
- 1/2 C Vegetable oil
- 3/4 C Honey
- 1/4 t Cloves (ground)
- 1 t Cinnamon
- Pinch of salt
- 1 1/2 C All-purpose flour
- 1 t Baking powder



DIRECTIONS

- 1 Pre-heat the oven to 170° or 340°F.
- 2 In a large bowl, beat together the egg whites & sugar with an electric mixer at high speed until soft peaks form.
- 3 In a separate bowl, whisk together the egg yolks, oil, honey, cinnamon, cloves & salt.
- 4 Add the flour to the honey mix & mix slowly with the mixer on low speed until blended.
- 5 Gently fold the flour mixture into the egg whites.
- 6 Pour batter into a large cake pan or 2 loaf pans
- 7 Bake for 55 to 60 minutes, until golden brown on top & a toothpick inserted in the middle comes out clean.
- 8 Allow to cool slightly before serving.

NOTE

Parve & Vegetarian



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