

happy new year

Wishing you a sweet new year!

In the symbolic hope for a sweet year to come, a slice of honey cake is often traditionally enjoyed. Recipes are passed down from generation to generation. This favorite was submitted by Irit Vinitzky, our Member Experience Coordinator. *"I love the Jewish holidays and all the promise that the start of a new year may bring. I wish all of you a happy and healthy new year."*

HONEY CAKE

3½ cups all-purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
½ teaspoon table salt
1 cup vegetable oil
1 cup honey
2 cups sugar
3 large eggs
1 teaspoon vanilla extract
1 cup warm coffee
½ cup orange juice



1. Preheat oven to 350°F and grease either three loaf pans, one 9×13 baking pan. Line bottom with parchment
2. In a large mixing bowl, combine the flour, baking powder, baking soda, and salt.
3. Add oil, honey, sugar, brown sugar, eggs, vanilla, coffee or tea, and orange juice. Mix thoroughly, until all ingredients are combined and no lumps remain.
4. Pour batter into pans 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).
5. Let cool 15 minutes before removing from the baking dish. Slide a knife around the edges to help loosen the cake, if necessary.

