



ROSH HASHANAH (ROSH hah-SHAH-nah)

Rosh Hashanah is the Jewish New Year, celebrated in the fall. In Hebrew, “rosh hashanah” means “head of the year.” Sweet foods such as honey cake or apple slices dipped in honey are eaten to symbolize the hope for a sweet new year.

Mrs. Muchnik's Delicious Honey Cake

Preparation time: 20 minutes. Baking time: 1 hour. Makes two loaves.

This recipe should be made with adult assistance and supervision.

Dry ingredients

2 cups flour
½ teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
1 teaspoon cinnamon
1 teaspoon allspice

Other ingredients

½ cup vegetable oil
1 cup sugar
3 eggs
¾ cup honey
½ cup strong coffee (cold)

1. **Preheat** oven to 350°.
2. **Combine** all dry ingredients (flour, baking soda, baking powder, salt, cinnamon, and allspice) in a medium bowl and set aside.
3. **Cream** oil and sugar together in a large bowl.
4. **Beat** eggs lightly with a fork in a small bowl, then add them to the large bowl of oil and sugar. **Mix** thoroughly.
5. **Mix** in the honey and coffee.
6. **Add** the mixture of dry ingredients a bit at a time. **Mix** together.
7. **Bake** in two 9-by-5-inch loaf pans lined with waxed paper for approximately 1 hour.
8. **Test** if the cake is done by inserting a knife into it. If the knife comes out clean, the cake is ready!
9. **Cool** before serving.