

Lekach (Honey Cake)

Lekach is the Hebrew word for Honey Cake and is one of the traditional foods eaten during the holiday to celebrate a "sweet" new year.

Ingredients:

- 2/3 C. light brown sugar
- 2/3 C. honey
- 1/2 C. vegetable shortening
- 2 large eggs
- 1/4 C. apple juice
- 1 tsp. grated lemon rind
- 2 1/2 C. all-purpose flour
- 1 tsp. baking powder
- 1 tsp. ground cinnamon
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1/2 C. raisins
- 1/2 C. chopped walnuts



Directions

Preheat oven to 350°F. Grease a 9-inch loaf pan.

Beat the brown sugar, honey and shortening in a large bowl with electric mixer on high speed until fluffy. Beat in the eggs, apple juice and lemon rind. Stir in flour, baking powder, cinnamon, baking soda and salt just until flour is moistened.

Fold in raisins and nuts; transfer to greased pan.

Bake bread 50-55 minutes or until a cake tester inserted in the center comes out clean.

Cool 5 minutes in pan, then remove to wire rack to cool completely.

Tip: When measuring sticky ingredients like honey, lightly PAM the inside of the measuring cup.

Remember to use a liquid measure for the honey in this recipe.

Also, make a day ahead for even better flavor.

Yield: 12 servings