

WAJD KITCHEN

YOM TERUAH APPLE & HONEY CAKE



A SWEET FESTIVE TABLE

PREP 20 MIN | BAKE 50-60 MIN

MAKES 10-12 SERVINGS

ABOUT THE TRADITION

Apples and honey are often served as a prayer for sweetness in the coming year. This is a festive tradition, not a biblical requirement.

SCRIPTURE

"It is a day of blowing the trumpets unto you." - Numbers 29:1, KJV

TABLE PRAYER

Lord, thank You for every good gift and for the trumpet call that turns our hearts to You.

INGREDIENTS

APPLES

3 medium baking apples, peeled, cored, and thinly sliced

1 tbsp lemon juice

1 tsp ground cinnamon

BATTER

2 1/4 cups all-purpose flour

2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

1 tsp ground cinnamon

3 large eggs

3/4 cup honey

1/2 cup packed light brown sugar

1/2 cup neutral oil

1/2 cup apple juice or orange juice

1 tsp vanilla extract

GLAZE

2 tbsp honey mixed with 1 tbsp warm apple juice

HOW TO MAKE IT

- 1 Heat the oven to 350 F. Grease a 9-inch springform pan and line the bottom with parchment paper.
- 2 Toss the sliced apples with lemon juice and 1 teaspoon cinnamon. Set aside.
- 3 Whisk together the flour, baking powder, baking soda, salt, and remaining cinnamon.
- 4 Whisk the eggs, honey, brown sugar, oil, juice, and vanilla until smooth.
- 5 Fold the dry ingredients into the wet ingredients just until combined. Do not overmix.
- 6 Spread half the batter in the pan. Add half the apples. Repeat, arranging the remaining apples over the top.
- 7 Bake 50-60 minutes, until a tester inserted in the center comes out clean. Tent loosely with foil if the top browns too quickly.
- 8 Cool in the pan for 15 minutes. Remove the ring, cool completely, then brush with the honey glaze.

In Jesus' name, Amen.