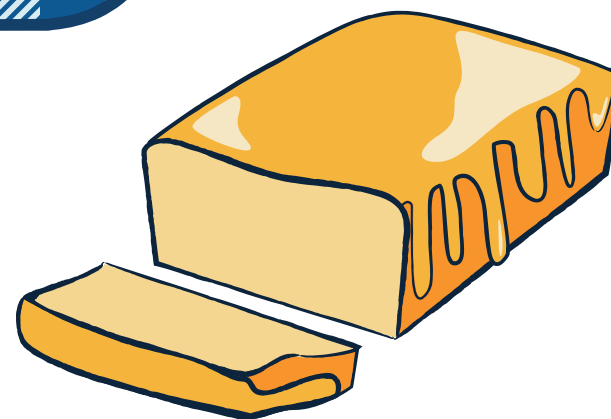


KOSHER HONEY CAKE

This honey cake is often enjoyed during Rosh Hashanah, but it's so good you'll want to make it more often!



INGREDIENTS

- **6 egg whites**
- **6 egg yolks**
- **1 cup honey**
- **1 cup sugar**
- **4 cups all-purpose flour**
- **½ cup vegetable oil**
- **1 teaspoon baking soda**
- **1 teaspoon cinnamon**
- **1 cup coffee**

INSTRUCTIONS

1. Preheat your oven to 350° F.
2. Brew 1 cup of coffee and let it cool.
3. In a mixer bowl with a wire whisk attachment, beat together the egg whites and sugar until foamy.
4. Add in the remaining ingredients and continue mixing until the batter is well-combined.
5. Pour the batter into two loaf pans and bake for 40 to 45 minutes. (You may need additional pans depending on their size and the amount of batter remaining.)
6. Let the cakes cool and drizzle with more honey, if desired.



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