Liz Alpern’s Orange-Spiced Rye Honey Cake

We’re so honored that Liz Alpern of the Gefilteria shared this recipe with us to mark the Jewish New Year.

“This rustic, aromatic cake is the taste of the Jewish New Year for me. When the holiday arrives each fall, it’s traditional to indulge in sweet foods, which serve as an invitation and invocation of a sweet year ahead. As I pause and share gratitude this fall, I’ve never before felt those wishes for a sweet new year more strongly.”

MAKES ONE 9X5-INCH LOAF: SERVES 10 TO 12

Tip: This cake looks especially beautiful when baked in a bundt pan. To do so simply double this recipe, and let it cool for an hour before removing it from the pan.

1 ½ cups vegetable oil, plus more for greasing the pan
3 large eggs
1 cup sugar
1 cup pure honey
¾ cup lukewarm coffee (brewed and cooled slightly)
1 teaspoon packed orange zest
1½ cups all-purpose flour
1 cup rye flour (sub more AP flour if rye flour unavailable)
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon kosher salt
2 teaspoons ground cinnamon
¼ teaspoon ground ginger
¼ teaspoon ground cloves

1. Preheat the oven to 350°F. Generously grease a 9 x 5-inch loaf pan with oil.
2. In a large bowl, whisk together the 1 1/2 cups of oil, the eggs, sugar, honey, coffee, and orange zest. In a separate large bowl, whisk together the flours, baking powder, baking soda, salt, cinnamon, ginger, and cloves.
3. Make a well in the center of the flour mixture and pour in the egg mixture, then stir with a fork or a whisk until the batter is smooth and free of lumps.
4. Pour the batter into the prepared pan and bake for 50 to 55 minutes, until set in the middle—the cake should hold firm when lightly pressed on top. Be careful not to leave it in the oven for too long or it will dry out.
5. Let the cake cool in the pan for at least 30 minutes (1 hour for a Bundt cake) before very carefully inverting it and removing the pan. Slice and serve with fresh fruit and tea.


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