



JEWISH APPLE CAKE

Ingredients

5	medium Macintosh apples	1	cup oil
4	teaspoons Cinnamon	4	large eggs
3	cups flour, all purpose	1/4	cup orange juice
3	teaspoons baking powder	2 1/2	teaspoons real vanilla
2	cups white sugar, plus 6 tablespoons for tossing	1/2	cup walnuts chopped

Directions:

Preheat oven to 360° and grease an angel food or bundt pan. Peel, core and chop apples into chunks. Toss with cinnamon and sugar and set aside. Stir together flour, baking powder and salt in a large mixing bowl. In a separate bowl, whisk together oil, orange juice, sugar and vanilla. Mix wet ingredients into the dry ones, then add eggs, one at a time, scraping down the bowl to ensure all ingredients are incorporated.

Pour half of batter into prepared pan. Spread half of apples over batter. Pour remaining batter over the apples and arrange remaining apples on the top. Bake for about 1 hour, or until a tester comes out clean.

Cool on rack and then plate up. Serve with whipped cream and confectioners sugar dusted on top. Better the second day after being wrapped well.

From Joy of Kosher Cooking, by Jamie Geller



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