

# Robin's Traditional Honey Cake (Lekach)

Makes 2 loaves

*Honey cake is traditionally eaten during Rosh Hashanah, as a symbol of hope for a sweet new year. This recipe is made especially delicious by including spices, coffee, and sliced almonds*



## Ingredients

3-1/2 cups flour	3 eggs
2 teaspoons baking powder	1 cup sugar
1 teaspoon baking soda	½ cup oil
½ teaspoon ginger	½ cup honey
1/4 teaspoon nutmeg	1 cup warm coffee
1 teaspoon cinnamon	½ cup sliced almonds

## Directions

1. Preheat oven to 350 degrees. Spray 2- 9 x 5 inch loaf pans with vegetable spray.
2. In a large bowl, stir together flour, baking powder, baking soda and spices until well blended.
3. In a separate bowl, beat eggs together well with wire whisk. Add sugar, oil, honey, and coffee until well combined.
4. Pour wet ingredients into dry ingredients and stir together until no more flour remains. Do not over mix.
5. Pour into loaf pans and top with sliced almonds, if desired.
6. Bake for 40-45 minutes at 350 degrees or until a toothpick inserted into center of cake comes out clean.

Batter can also be baked in two round 9 inch cake pans and baked at 350 degrees for 40-45 minutes.



**Nutrition Facts**  
**Serving size: 3/4 inch slice**  
**Servings: 24**

Amount per serving

Calories 179

% Daily Value\*

**Total Fat** 6.3g 8%

Saturated Fat 0.9g 4%

**Cholesterol** 20mg 7%

**Sodium** 61mg 3%

**Total Carbohydrate** 28.7g 10%

Dietary Fiber 0.8g 3%

Total Sugars 14.3g

**Protein** 3g

Vitamin D 2mcg 10%

Calcium 30mg 2%

Iron 1mg 6%

Potassium 87mg 2%

*\*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.*

Recipe analyzed by [Verywellfit.com](http://Verywellfit.com)