Honey Cake

Source: allrecipes.com

On Rosh Hashanah we dip apples in honey for a sweet new year.
We made this honey cake in Kitah Gimmel. Enjoy!

Ingredients:
1 cup white sugar
1 cup honey
1/2 cup vegetable oil
4 eggs (substitute:1-1/2 cups unsweetened applesauce and 1-1/2 teaspoons baking powder)
2 teaspoons grated orange zest
1 cup orange juice

2-1/2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon

Directions:
Preheat oven to 350 degrees F.
Grease and flour a 9x13 inch pan or 6 mini loaf pans.
Sift together the flour, baking powder, baking soda, salt and cinnamon. Set aside.
In a large bowl, combine sugar, honey, oil, eggs (or egg substitute) and orange zest.
Beat in the flour mixture alternately with the orange juice, mixing just until incorporated.
Pour batter into prepared pan.
Bake in the preheated oven for 40 to 50 minutes (~28 min. for mini loaf pans), or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

http://allrecipes.com/recipe/25591/honey-cake-iii/print/?recipeType=Recipe&servings=12&isMetric=false

Ingredients in Hebrew

Sugar: סוּכָּר

Honey: דְּבַשׁ

Oil: שֶׁמֶן

Orange: תַּפּוּז

Flour: קֶמַח

Salt: מֶלַח