

# Kindle Cake

Recipe By Lynn Kirsche Shapiro



Cooking and Prep:  1  
h 20 m

Serves:  2

Contains:    

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat, Purim

**Diet:** Vegetarian

**Source:** Food, Family and

Tradition: Hungarian Kosher

Family Recipes and

Remembrances

**Cuisines:** Ashkenazi

Kindle is the typical cake that was prepared for Kiddush on Shabbat after shul in the morning. My father recited the Kiddush on Shabbat with a drink of Schnapps, which he enjoyed while eating a piece of kindle. Kindle is also a wonderful accompaniment to a cup of hot tea. My mother's family customarily baked this for Purim and baked meringue kisses with the egg whites that were left. This custom continues in our family today. Unlike other yeast-based pastries, the characteristic texture of kindle depends on the dough not rising. This cake freezes well, and can be made in advance.

## Ingredients (18)

### Dough

3 cups flour

1/2 cup sugar

1 teaspoon **Haddar Baking Powder**

- 1/8 teaspoon baking soda
  - pinch salt
  - 1/2 lemon, juiced (usually about 1 ounce) and zested
  - 3 egg yolks
  - scant 1/2 cup oil
  - 1/2 cup seltzer water
  - 1 teaspoon **Gefen Dry Yeast** or other active dry yeast
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### Filling

- 1/2 cup preserves of choice, **Tuscanini Raspberry**, apricot, or lekvar (prune butter)
  - 1 cup finely chopped walnuts
  - 3/4 cup sugar
  - 1 teaspoon cinnamon
  - 1/3 cup dark raisins
  - 2 tablespoons **Gefen Honey**
  - 1 egg beaten with 1 teaspoon water
  - 1/4 teaspoon sugar
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## Start Cooking

### Prepare the Kindle Cake

Yields 2 (14- x 16-inch) rolls, or 1 (14- x 26-inch) roll

1. Preheat oven to 350 degrees Fahrenheit.
2. In a large bowl, mix together all the dry ingredients – flour, sugar, baking powder, baking soda, and the salt. Reserve.
- 3.

In a medium bowl, mix together the lemon juice and zest, eggs and oil. Reserve. Pour the seltzer water into a small bowl. Dissolve the yeast in the seltzer water.

4. Immediately (the yeast is not set aside to rise) make an indentation in the middle of the flour. Add the egg mixture and the yeast-seltzer water mixture and mix. Knead the dough until it is smooth and comes off of your hands. Alternatively, you can do this in a stand mixer fitted with the dough hook. Mix until the dough is smooth and comes off the sides, making a ball. Do not let the dough rise.
5. Roll out the dough on floured surface into a 12- x 24-inch or 14- x 26-inch rectangle. In a small bowl, mix the sugar and cinnamon together. Spread the preserves in a thin layer on the dough. Sprinkle the nuts, the sugar mixed with the cinnamon, and then the raisins evenly over the preserves. Drizzle the honey evenly over the filling.
6. Starting with the long side, roll tightly. Moisten edge and pinch to seal. Place on a greased and floured cookie sheet, or on Gefen Easy Baking Parchment Paper-lined cookie sheet. Cut the cake in half, and, with your hands, spread the cake gently to make it a bit longer, around 15 to 16 inches. Pierce the top of each roll with a fork every two inches along the top.
7. In a small bowl, mix the egg, water and sugar to make the egg wash. With a pastry brush, brush the top and sides of the cake with the egg wash.
8. Bake at 350 degrees Fahrenheit in the center of the oven for 50 to 60 minutes until golden brown. Cool to room temperature and cut into thin slices to serve.

### Credit

Lynn Kirsch Shapiro, <http://thecherrypress.com/>