

Honey Bundt Cake

Recipe By *Nitra Ladies Auxiliary*



Heimishe
CLASSICS

Cooking and Prep:  1
h 15 m

Serves:  10

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah

Source: The Heimishe

Kitchen (Nitra Cookbook)

Check out our complete collection of [Rosh Hashanah recipes](#) for mains, sides, soups, desserts, and more inspiration for the holiday.

Ingredients (15)

Main ingredients

- 6 eggs
- 1 and 1/2 cups sugar
- 1/2 cup oil
- 1 teaspoon coffee, dissolved in 1 cup water
- 1 pound [Gefen Honey](#)
- 1 teaspoon [Gefen Baking Soda](#)

- 1 teaspoon **Haddar Baking Powder**
- 1 teaspoon vanilla sugar
- pinch of salt
- 3 cups flour

Cream

- 6 ounces margarine (use soy-free, if needed)
 - 2 egg yolks
 - 1 teaspoon coffee, dissolved in 1 and 1/2 teaspoons water
 - 1/2 pound confectioners' sugar
 - 1 tablespoon vanilla sugar
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Start Cooking

For the Cake

1. Beat eggs.
2. Add sugar and beat until light and fluffy.
3. Add oil, beat well.
4. Reduce speed and add remaining ingredients, alternating liquid ingredients with dry ingredients.
5. Pour into greased nine-inch bundt pan. Bake at 325 degrees Fahrenheit for one hour.
6. Cool completely. To release from pan, invert cool cake onto plate.

For the Cream

1. Cream margarine and yolks until light and fluffy.
2. Add remaining ingredients and cream well. Pour over cake.

Credits

Styling and Photography by Hadassah Baalness