


Heimische Kokosh Cake (No Margarine)

Recipe By Nitra Ladies Auxiliary



Cooking and Prep: 
2.5 h

Serves:  64

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: The Heimische

Kitchen (Nitra Cookbook)

Cuisines: Ashkenazi

If you're trying to stay away from margarine and use more natural ingredients, this kokosh cake recipe is one you'll want to save. This recipe yields a large amount of cake, so serve some on Shabbat and freeze the rest for another time.

Ingredients (7)

Main ingredients

- 10 eggs, plus additional egg for brushing
- 6 pounds flour
- 2 cups oil
- 1 and 1/2 tablespoons salt

- 2 cups sugar, divided
 - 5 cups very warm water, divided
 - 4 ounces yeast
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Start Cooking

Prepare the Kokosh Cake

1. Dissolve yeast in one cup warm water with half a cup sugar.
2. Place remaining ingredients into kneading bowl. Add yeast and knead very well for five to seven minutes. Dough will be moist. (Work on a well-floured surface.)
3. Set aside to rise for one hour.
4. Knead once again for a few seconds until all air bubbles are out. Divide into eight equal parts.
5. Roll out each part, spread with oil and sprinkle favorite filling. ([Click here for a recipe with eight filling variations.](#))
6. Roll up jelly-roll fashion. Place into lined baking pans and brush with beaten egg.
7. Bake in preheated oven at 375 degrees Fahrenheit for one hour.

Note:

Don't forget to take challah from your dough. ([Read more about hafrashat challah here.](#))

Credits

Photography and Styling by Tamara Friedman