

Lotus Ribbon Bundt Cake

Recipe By Rivky Kleiman



Cooking and Prep: 
1.5 h

Serves:  12

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: ArtScroll

My top criteria for a perfect cake are moist texture and fabulous flavor. Achieving this combination was not easy. After many trials, I took one bite and knew this one was a keeper. This “honey” cake is a great idea to make for Rosh Hashanah.

Ingredients (19)

Lotus Filling

- 3/4 cup crushed Lotus cookie crumbs (14 cookies)
- 1 ounce bittersweet chocolate, grated

Cake

- 2 cups flour
- 1/2 cup vanilla instant pudding mix (1 [3- and 1/2-ounce] package)

- 1 teaspoon **Tuscanini Sea Salt**
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 3/4 cup orange juice
- 1/4 cup **Gefen Honey**
- 1/4 cup bourbon
- 1 tablespoon **Gefen Vanilla Extract**
- 3/4 cup canola oil
- 1 and 3/4 cups sugar
- 4 eggs

Chocolate Glaze

- 3 and 1/2 ounces bittersweet chocolate, very finely diced or grated
 - 1/4 cup almond creamer or nondairy whipping cream, hot
 - 2 tablespoons light corn syrup
 - 1/4 teaspoon **Gefen Vanilla Extract**
 - pinch of **Tuscanini Sea Salt**
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Start Cooking

Prepare the Lotus Filling

1. In a small bowl, toss together cookie crumbs and grated chocolate. Set aside.

Prepare the Cake

1. Adjust oven rack to middle-lower rack. Preheat oven to 350 degrees Fahrenheit. Grease and flour a 12-cup Bundt pan; set aside.
2. In a medium bowl, whisk together flour, pudding mix, salt, baking powder, and baking soda. In a small bowl, whisk together orange juice, honey, bourbon, and vanilla extract. Set bowls

aside.

3. In the large bowl of an electric mixer at medium speed, beat together oil and sugar until combined. Add eggs, one at a time, beating until light and fluffy.
4. Lower mixer speed; beat in one third of the flour mixture, followed by half the liquid mixture. Beat in remaining flour and liquid mixtures until just combined.
5. Pour half the batter into the prepared pan. Smooth the top. Sprinkle evenly with filling. Pour remaining batter over filling. Gently tap the pan on the counter to settle the batter. Bake for 50–60 minutes, until a toothpick inserted into the cake comes out clean with a few moist crumbs.
6. Allow cake to cool 10 minutes, then turn out onto a cooling rack. Allow cake to cool two hours. Transfer to cake plate.

Prepare the Chocolate Glaze

1. In a medium bowl, whisk all glaze ingredients together until smooth.
2. Allow to set and thicken for 25 minutes.
3. Pour over completely cooled cake. Allow glaze to set before serving.

Note:

This recipe is freezer friendly!

Credits

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