

# Honey Layer Pudding Cake

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  8 h

Serves:  12

Contains:   

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Rosh Hashanah

**Diet:** Vegetarian, Pescetarian

**Source:** The Heimishe

Kitchen (Nitra Cookbook)

A real show stopping desert that your guests will not believe you made yourself!

Although this may look like a lengthy process to create, the dough is incredibly easy to make and work with, and the filling thickens up very quickly. The layers can be put together very quickly, but be sure to freeze very well before cutting to ensure nice clean slices.

## Ingredients (14)

### Dough

- 2 tablespoons **Gefen Honey**
- 1 egg
- 1 cup sugar
- 3 ounces margarine
- 6 tablespoons non-dairy creamer

- 1 teaspoon baking soda
- 2 tablespoons Gefen Cocoa
- 3 cups + 2 tablespoons flour

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### Filling

- 3 cups non-dairy creamer
  - 3 tablespoons flour
  - 3 tablespoons Gefen Cornstarch
  - 10 ounces margarine
  - 1 and 1/2 cups confectioner's sugar
  - juice of 1 lemon
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## Start Cooking

### Prepare the Dough

1. In a four-quart saucepan, dissolve first five ingredients over low heat. Cool.
2. Add remaining ingredients to form soft dough.
3. Refrigerate for one to two hours for easier handling.
4. Preheat oven to 350 degrees Fahrenheit.
5. Divide into four parts. Working with one part at a time, roll out on well floured Gefen Easy Baking Parchment Paper.
6. Place on back of nine- by 13-inch pan. Prick dough.
7. Bake for eight minutes. Do not overbake.

### Prepare the Filling

1. In a saucepan, bring creamer, flour and cornstarch to a boil. Cook until thickened.
2. Cream margarine and sugar, then add lemon juice. Combine with cooked mixture. Cool. Refrigerate for three to four hours.
- 3.

Spread cream between four baked layers. Place in freezer.

4. When frozen, cut into one- by two-inch rectangles. Return to freezer until just prior to serving.

**Tip:**

Optional: Top with your favorite glaze.

**Credits**

Photography and Styling by Tamara Friedman