



בשול עם שמחה

Lekach - Honey Cake



Most Jewish families have their own grandmother's special recipe for Honey Cake.

I love the traditional dark moist version made with dark honey and rye flour, but I can't find any of the right honey this season, and baking time and temperature can be quite critical to avoid a dry cake.

So I'm making a lighter version this year, aromatic with citrus and ginger, as well as the usual spice mix. It's mostly Pearl Ruth Feder's recipe, but I've substituted Sunflower oil for vegetable shortening (healthier, and better flavour). I've also adjusted the spice mix mixture a little and halved the amount of cloves (I suspect NZ may have fresher and more pungent cloves than the USA)

Add a bit more ginger if you like a very gingery spice cake.

Ingredients

- 4 eggs
- 1/2 cup Sunflower oil
- 1 lemon, juice and rind
- 1 orange, juice and rind

SIFT TOGETHER

- 5 cups flour
- 1 teaspoon baking soda
- 3 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg

BRING TO A BOIL & COOL

- 1 cup strong, black coffee
- 1 cup honey
- 1 cup dark brown sugar
- 1 cup granulated sugar
- 1 cup chopped nuts (optional)

Preparation

- ◆ Beat eggs well
- ◆ Add oil and grated fruit rind and juices
- ◆ Add the pre-sifted dry ingredients alternately with the cooled coffee-honey mixture, stirring until just mixed
- ◆ Bake in a 9x12 inch (23x30 cm) loaf pan in a moderate oven (350°F/ 180°C) for about 1-1/4 hours

Have a sweet year, Simcha

Yiddish Corner

After the editor asked the meaning of **shiddakh** (it is matchmaker) this column evolved...

Each month Dave will provide a Yiddish proverb with translation.

Here's the first one:

Der mentsh trakht, un Got lakht.

Man thinks, and God laughs.

Mentsh - man, person

Trakht - think

Got - God

Lakht - laugh

Sue's News...

It was lovely to see **Gusti Bohmer's** daughter **Carol** and grandson **Eli** at services in mid-September. They shared an aliya, and people commented on the joy of seeing three generations on the bimah at once.

Also it was good to be able to welcome **Steven and Sue Kallman** from Melbourne, as we included a memorial for Steven's late mother Thea into the Shabbat morning service of 10 September.

David and Sue Emanuel are in the South of France, home before Yom Kippur.

Jonathan Dunn is in Nigeria, back home soon and then off to the US for a visit. He packs his trombone everywhere he goes, so we look forward to his return to the Klezmer Rebs with lots of new ideas!

On the home front, the kitchen fairy has been at her wonderful work again. We know who it is, but thanks from the catering team for the immaculate kitchen, cupboards, drawers, fridge all sparkling. For those of you who are saying "What the..?", it's **Margaret Hess** who is responsible. Thank you so much Margaret.