



## Apple Cake with Honey Glaze

By: Sous Chef Hannah Roucher

Adapted from Quick Vegetarian Pleasures

This recipe is the cake that my family has been making since I was a child every year for Rosh Hashana, the Jewish New Year, but this year I made some small tweaks to it. It is a very simple, almost one-bowl, cake recipe that is perfect for Fall since it's apple season! I highly recommend checking out the local farmer's market for incredibly tasty choices. This cake can be made with any type of apple. I tend to use a mix of a tarter apple such as Granny Smith, and a sweeter red apple, but whatever you have around works great.

### Ingredients

5 medium apples, peeled, cored, and thinly sliced  
1 ¼ cups plus 2 tablespoons white sugar  
2 teaspoons cinnamon  
2 teaspoons cardamom (optional)  
3 large eggs  
¾ cup vegetable oil  
¼ cup plus 2 tablespoons orange juice  
2 ¼ cups all-purpose flour  
2 ¼ teaspoons baking powder  
½ teaspoon salt  
2 teaspoons vanilla

### Glaze

2 tablespoons honey  
3 tablespoons water  
1 cup powdered sugar, sifted  
1 pinch salt

THE  
**TEACHING**  
**KITCHEN**

AT LENOX HILL NEIGHBORHOOD HOUSE

**Directions**

1. Preheat the oven to 350 degrees F. Oil or butter Bundt pan\*\*, then lightly dust with flour so the cake comes out easily.
2. Place the apples in a medium bowl. Sprinkle on 2 tablespoons white sugar, cinnamon, and cardamom if using. Toss very well to coat and set aside.
3. In a larger bowl, beat the eggs with an electric mixer or whisk. Add remaining sugar and mix until lighter in color.
4. Mix in remaining ingredients until combined well.
5. Pour one third of the batter into the pan. Next, evenly spread one half of the apples on top of the batter. Pour another third of the batter on top of the apples. It is ok if the apples are sticking out and not completely covered.
6. Pour remaining apples and spread evenly across the batter (don't forget all that good juice on the bottom of the bowl!). Pour remaining batter on top and try and make sure it is evenly spread out and all the apples have some batter on them. Again though, do not worry if there are still some apples peeking out.
7. Bake for about 60 minutes, or after poking a knife inside and it comes out clean (there will be some liquid on the knife from the apples, but there shouldn't be any wet batter).
8. Let cool in pan, and then **\*\*carefully\*\*** flip over onto plate.
9. To make the glaze: mix all ingredients in a bowl until smooth.
10. Pour glaze evenly on top and serve at room temperature. Highly recommended to serve with a scoop of vanilla ice cream!

\*\* If you don't have a Bundt pan, this can be made in any cake tin.