

Judy Gatchell's Apple Cake

Based on the Sour Cream Streusel Coffee Cake from *Taste of Home*

12-15 Servings. Prep: 15 min. Bake: 40 min.

Ingredients:

Batter

½ cup butter, softened
1 cup sugar
2 eggs
1 cup (8 ounces) sour cream
1 tsp vanilla extract
2 cups all-purpose flour
1 tsp baking powder
1 tsp baking soda
¼ tsp salt
2-3 large apples, finely chopped

Topping

¼ cup sugar
⅓ cup packed brown sugar
2 tsp ground cinnamon

Preheat the oven to 300 degrees Fahrenheit (convection oven) or 325 degrees Fahrenheit (conventional oven). In a large bowl, cream butter and sugar until light and fluffy. Beat in the eggs, sour cream, and vanilla. Combine the flour, baking powder, baking soda, and salt; add to creamed mixture and beat until combined. Stir in apples. Pour half the batter into a greased 8 in. x 10 in. aluminum baking pan. In a small bowl, combine the topping ingredients; sprinkle half of topping over batter. Add remaining batter and topping. Bake for 20-25 minutes, turning after 15 minutes.

Majestic and Moist New Year's Honey Cake

From *A Treasury of Jewish Holiday Baking* by Marcy Goldman

Ingredients:

3 ½ cups all-purpose flour	½ cup brown sugar
1 tbsp baking powder	3 eggs
1 tsp baking soda	1 tsp vanilla extract
½ tsp salt	1 cup warm coffee or strong tea
4 tsp ground cinnamon	½ cup fresh orange juice
½ tsp ground cloves	½ cup rye or whisky (if you don't want to use whisky, replace it with orange juice or coffee)
½ tsp ground allspice	½ cup slivered or sliced almonds (optional)
1 cup vegetable oil	
1 cup honey	
1 ½ cups white sugar	

Author's Note: I like this cake best baked in a 9-inch angel food cake pan, but you can also make it in a 10-inch tube or Bundt cake pan, a 9- by 13-inch sheetpan, or three 8- by 4 ½-inch loaf pans.

Preheat the oven to 350 degrees Fahrenheit. Lightly grease the pan(s). For tube and angel food pans, line the bottom with lightly greased parchment paper.

In a large bowl, whisk together the flour, baking powder, baking soda, salt, and spices. Make a well in the center and add the oil, honey, sugars, eggs, vanilla, coffee orange juice, and rye or whisky.

Using a strong wire whisk or an electric mixer on slow speed, combine the ingredients well to make a thick batter, making sure that no ingredients are stuck on the bottom of the bowl.

Spoon the batter into the prepared pan(s) and sprinkle the top of the cake(s) evenly with the almonds. Place the cake pan(s) on 2 baking sheets stacked together and bake until the cake springs back when you touch it gently in the center. For angle and tube cake panda, bake for 60 to 70 minutes, for loaf cakes, 45 to 55 minutes. This is a liquidy batter and, depending on your oven, it may need extra time. Cake should spring back when gently pressed.

Let the cake stand for 15 minutes before removing it from the pan. Then invert it onto a wire rack to cool completely.

Daniel Heinrich's Sweet Challah

Yields 2 small-medium challot

Ingredients:

1.5 cup water	½ cup freeze dried blueberries or ½ cup fresh and roughly chopped (if using frozen berries, thaw them first and drain out the liquid, then replace some of the water with the blueberry liquid)
1 packet yeast	
6 tbsp oil	
2.5 tbsp honey or 3 tbsp sugar	
1 tbsp salt	
2 eggs	
5 ¾ to 6 cups flour	Maple Sugar (not syrup)

In one small bowl, combine water, yeast, and blueberries. Whisk to combine. In the second small bowl, combine oil, honey, eggs, and salt. Whisk to combine. In the large bowl or the bowl of stand mixer, measure out the flour (start with less, it's easier to add flour than water). In the large bowl/stand mixer, add the wet ingredients to the flour. Mix with a wooden spoon to get it started until a ragged dough forms. Turn out onto a floured work surface and knead (or mix at first speed for 6-7 minutes in the stand mixer) until smooth and tacky. It should spring back when pressed with a finger. Loosely shape the dough into a ball. Place into a lightly greased bowl and leave to rest in a warm location until doubled in size.

Remove from bowl and divide. Braid per your preferred method. *Before braiding, liberally coat each strand with maple sugar.* Rest on a parchment lined sheet tray and cover loosely with plastic wrap for 5 - 10 minutes while braiding the remaining loaves. Make egg wash (1 egg + 1 tablespoon water) and generously coat the top of the loaves. Bake in a 350 degree oven for 30-35 minutes (rotating every 10 minutes or so). Cool on wire racks. Serve warm with maple syrup, honey, or jam.

Note on baking: The additional sugar on top means that it will brown faster than a regular challah so be mindful of the color so it doesn't burn before cooking on the inside. If getting too brown too quick, loosely cover the loaf with a tent of tin foil.

Resources for braiding challah:

For regular challah <https://www.youtube.com/watch?v=4TOKt18P7z4>

For round challah <https://www.youtube.com/watch?v=dj8tuQ1RojM>

For cinnamon raisin challah, replace blueberries with raisins and maple sugar with cinnamon sugar.