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Tu B'Shevat Cakes Makes 6-7 cupcake-size cakes

Grease and flour 7 places in your muffin tin. You can also use cupcake papers, which do not need grease. If you don't have a muffin tin, you can use Pyrex custard cups or timbale molds. They are bigger than the muffin spots, so you will only get about 5, and they will take a little longer to bake. (The empty spots are filled with just a little water, so that the pan doesn't burn.)

The seven Tu B'Shevat species are: wheat, barley, grapes, figs, pomegranates, olives, and dates. We can actually use all of them!

Preheat the oven to 350°. Oven rack in lower third of the oven.

$\frac{3}{4}$ -1 cup mixed chopped dried fruit: dates, figs, raisins
 $\frac{1}{4}$ cup pomegranate juice – or water, if you don't have juice
 $1\frac{1}{4}$ cups all-purpose or whole wheat flour*
1 teaspoon baking powder
3/4 teaspoon baking soda, crushed on a spoon
 $\frac{1}{4}$ teaspoon salt
1 teaspoon cinnamon
 $\frac{1}{4}$ teaspoon allspice
 $\frac{1}{2}$ cup chopped walnuts or pecans
1 egg
3 Tablespoons Brown sugar
2 Tablespoons olive oil measured in a $\frac{1}{4}$ cup measure—I will demonstrate
 (it will come halfway)
 $\frac{1}{4}$ cup honey, measured in the oily cup – wait for me - don't do in advance!
 $\frac{1}{4}$ cup Greek yogurt or sour cream

*All Purpose flour has barley in it. Whole Wheat does not. So if you use WW, substitute 2 Tablespoons AP for 2 Tablespoons of WW if you want to have all 7 species!!

Put the dried fruit in a medium bowl. Pour the juice or water on the fruit and let stand while you prepare the rest.

Mix the flour, powder, soda, salt, and spices in another bowl. Stir in the nuts.

Beat the egg into the fruit mixture; then beat in the brown sugar, oil, honey and yogurt or sour cream.

Combine the dry ingredients with the wet, going into the bigger bowl. Mix well. Fill the pans. Bake 18-20 minutes, until a toothpick comes out dry.

Good idea—grease 1 extra muffin spot, just in case you've used extra fruit and have some extra batter.