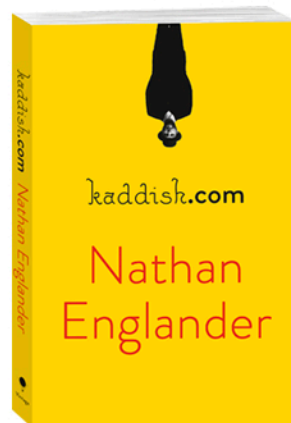




# JEWISH APPLE CAKE FOR *KADDISH.COM*

Whether they're celebrating the High Holidays or the weekly Sabbath, Jewish family gatherings are widely known to center around food. So what better way to enjoy Nathan Englander's new novel *Kaddish.com* than to pair it with a traditional Jewish apple cake? We hope you enjoy it!



## INGREDIENTS:

- |  |                                |
|--|--------------------------------|
| 1 teaspoon ground cinnamon                             | 1 tablespoon baking power      |
| $\frac{3}{4}$ cup white sugar                          | 4 eggs                         |
| 5 large Rome Beauty apples, peeled, cored, and chopped | 2 cups white sugar             |
| 3 cups all-purpose flour                               | 1 cup vegetable oil            |
| 1 teaspoon salt  | $\frac{1}{4}$ cup orange juice |
|  | 1 tablespoon vanilla extract   |

## METHOD:

1. Preheat oven to 350°F. Grease and flour a 10-inch tube pan.
2. Mix cinnamon, sugar, and apples in a bowl; set aside.
3. Combine flour, salt, and baking powder in a bowl. Beat the eggs and 2 cups of sugar with an electric mixer until fluffy. Pour in the flour mixture alternately with the oil. Beat in the orange juice and vanilla until smooth and thoroughly mixed.
4. Pour half of the batter into the prepared pan. Layer half of the apples on top. Pour the remaining batter over, then finish by topping with the rest of the apples.
5. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour and 30 minutes to 1 hour and 45 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.