

# Honey Cake

Did you know part of ringing in the New Year in Jewish culture includes eating honey treats? Its sweetness symbolizes the wish for a happy, sweet life in the upcoming New Year. Your child will learn more about the celebration of Rosh Hashanah as well as practice her culinary skills in the kitchen while baking this scrumptious honey cake.

## What You Need:

- 3 cup flour
- 1 tbsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 1 tbsp cinnamon
- 1 cup vegetable oil
- 1 cup honey
- ½ cup sugar
- ¾ cup brown sugar
- 2 tbsp molasses
- ¾ cup water
- ¼ cup orange juice
- 3 eggs
- Mixing bowl
- Measuring cups and spoons
- Spatula
- Bundt pan
- Vegetable oil
- Paper towel
- Plate
- Honey



## What You Do:

1. Invite your child to begin creating the flavorful honey cake by measuring the wet ingredients and adding them to the mixing bowl. Using measuring cups and spoons encourages basic math skills!
2. Once she's added the oil, honey, molasses, water, and orange juice, invite her to give things a good stir. Now she can measure and add the sugars along with the cinnamon and the eggs.
3. Encourage your child to use the spatula to incorporate the eggs into the batter. Now she can add the salt, baking powder and baking soda, and slowly begin adding the flour.
4. Once the ingredients have been mixed together, invite your child to preheat the oven to 350 F and prepare the bundt pan for baking. She can drizzle a bit of vegetable oil in the bottom of the pan and then use a paper towel to evenly coat the bundt pan.
5. Now she can pour the batter in the pan and then place in the oven. She can set the kitchen timer for 60 minutes and wait patiently while the honey cake bakes – and fills the house with an amazing smell!
6. Invite your child to remove the honey cake from the oven and then release from the bundt pan by placing a plate over the top and carefully flipping the pan over. She can cut a slice and serve with an extra drizzle of honey!

