Traditional Rosh Hashanah Honey Cake (Russia)

3 eggs
1 c. sugar
1 c. honey
1/2 c. strong black coffee or tea
2 Tbsp. vegetable oil plus additional for greasing pan
3½ c. sifted flour
1 tsp. baking soda
1½ tsp. baking powder
½ c. chopped walnuts
1 c. raisins

Preheat oven to 300°. Line the bottom of a 9x13 inch baking pan with waxed paper and coat with oil. In a medium bowl, beat eggs, then add sugar and continue beating until well blended. In a large bowl, mix honey, coffee or tea, and oil. Add eggs and sugar to this mixture. Sift together flour, baking soda, and baking powder, and gradually stir mixture into the batter. When well blended, stir in nuts and raisins. Pour batter into prepared pan. Bake at 300° for 1 hour. Makes 36 servings.

The cake can be made days ahead because it freezes well. Let cake cool, then cut it into squares for serving. Wrap cake tightly, first in waxed paper and then in foil.

Tanya K.