Super Curriculum task

Year 8: Philosophy, Religion and Ethics

Baking - Lekach (Honey Cake)

Have a go at baking this Lekach (honey cake), traditionally baked at Rosh Hashanah (Jewish New Year). You could bring it to share with your class!

Before you start: set oven at 150°C (300°F, Gas Mark 2). Collect your

EQUIPMENT:

small loaf tin
2 large mixing bowls
greaseproof paper
sieve
wooden spoon
a glass

INGREDIENTS:

¼ tsp bicarbonate of soda
90ml hot water
125g plain white flour
1 tsp baking powder
75g clear honey
60ml oil
60g ginger preserve
30g soft brown sugar
1 tsp ground ginger
½ tsp cinnamon
1 egg
margarine (for greasing)

METHOD:

1. Grease and line the loaf tin
2. Add the bicarbonate of soda to the water
3. Sift the flour and baking powder into a mixing bowl
4. Place the honey in another mixing bowl. Add the oil and the remaining ingredients except the flour and water. (Check the egg for blood spots before using.) Stir thoroughly
5. Gradually add the flour to the oil and honey mixture
6. Stir thoroughly until smooth then gradually add the water
7. Pour the mixture into the tin
8. Bake for 1½ to 1¾ hours or until the top is springy to the touch and a skewer pushed into the centre comes out clean





Useful resources

Find out about the history and significance of Lekach:
https://www.myjewishlearning.com/the-nosher/the-history-of-honey-cake/

Remember to take a photo of the cake, upload to Google classroom and record your completion of this task on UniFrog.