

## 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



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### 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.