

Passover Spice Cake

The ancient Passover prohibition against leavening led to the development of holiday cakes made with matzo meal and eggs. Because of the honey, this cake stays moist and fresh at least 4 days.

12 large eggs, whites and yolks separated

1 cup (12 ounce jar) honey

1 cup (4 ounces) almonds or walnuts chopped fine (this is optional- The cake still works without the nuts)

1/3 cup sweet wine or grape juice

1 ½ teaspoons ground cinnamon

1 ½ cups matzo cake meal

For decoration: whole strawberries

1. Heat oven to 325 F. Have a 10-inch tube pan ready. (Do not grease or line pan.)
 2. In a large bowl stir egg yolks, honey, almonds, sine and cinnamon until blended.
 3. In another large bowl, beat egg whites with electric mixer on medium speed until foamy. Increase speed to high and beat until stiff, glossy peaks form when beaters are lifted.
 4. Stir matzo meal into yok mixture. Add about one-fourth of the whites and stir with a rubber spatula just until blended. Fold in remaining whites just until no white streaks remain. Pour into ungreased tube pan.
 5. Bake 60 to 70 minutes until top is browned and pick inserted in cake comes out clean. Invert pan on wire rack and let cool at least 20 minutes.
 6. Turn pan over. Run a thin, sharp knife around edges of pan and center tube. Invert pan on sire rack and, holding pan and rack, tap sharply on countertop to release cake. Cool completely on rack.
 7. Remove to serving plate. Garnish with strawberries as shown. Slice cake with a serrated knife.
- Makes 16 serving. Per serving: 214 cal, 7 gr pro, 30 g car, 8 g fat, 159 mg chol, 50 mg sod

Adapted from *The Good Book Cookbook*. Copyright 1986, 1990 by Naomi Goodman, Robert Marcus and Susan Woolhandler. Published by the Fleming H. Revell Company.

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