

KATOWES CAKE 🖐️

Hanukkah

Ingredients

16 Tbsp. cake flour (1 c.)
1 tsp. baking powder
3 eggs
16 Tbsp. sugar (1 c.)

1 tsp. grated orange zest
7 Tbsp. freshly squeezed orange juice

Procedure

Preheat oven to 325 degrees. Sift the flour and baking powder in a small bowl. Beat the eggs for ten minutes until very light. Beat in the sugar a tablespoon at a time, mixing very well until thick and lemon colored. Fold in the dry ingredients in four additions, mixing well after each addition. Add the juices all at once and mix well. Pour into an ungreased tube pan and bake for 50 minutes. Let the cake cool completely in the pan before removing. Remove and decorate if desired. Cake can also be baked in two round 9-inch cake pans at 350 degrees for 25 minutes. For a more elaborate dessert, a simple glaze made with powdered sugar and orange juice makes a beautiful topping. Makes 8 servings.

Forty-four is a special number associated with Hanukkah because that is the total number of candles lit during this special season. This 44 ingredients (with a little creative math), is an excellent cake to make with children and to retell the story of Hanukkah. You can decorate the cake with powdered sugar, frosting or with 44 tiny candles.

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