



ROSH HASHANAH
RECIPES

Gluten-free Almond Apple Cake

Pareve, Serves 8-10

Ingredients

1/2 c oil	1/4 tsp salt
1/4 c sugar	1 green apple
6 eggs	1 pink or red apple
1 tsp almond extract	Lemon juice
1 tsp vanilla	1/3 c sliced almonds
2 c almond flour	Coarse sugar (optional)
1/2 tsp baking soda	

Instructions

1. Preheat the oven to 350 degrees. Grease a 9" cake pan, line with a parchment circle, and grease again.
2. Peel and dice apples to about a 1" size dice, toss in lemon juice and set aside.
3. Combine all wet ingredients and mix well. Add dry and mix to combine.
4. Fold in apples and pour mixture into cake pan.
5. Sprinkle sliced almonds on top, followed by coarse sugar and bake for about 40 minutes; cake will be browned on top, firm in the center, and a toothpick inserted in the middle will come out clean.
6. Allow to cool for 20 minutes. Remove from the pan by inverting onto a plate, then onto a wire rack to cool completely. Dust with powdered sugar and place on a serving platter. Serve with non-dairy ice cream (for pareve).



All recipes provided by Chef Melinda McNeil of the East Valley JCC's Challah Factory.