

APPLE-HONEY CUPCAKES



For East European Jews, honey, a reminder of hope for a sweet future, is essential to bring in the New Year.

INGREDIENTS

1/4 cup vegetable oil
3/4 cup honey
2 eggs, well beaten
2 cups sifted all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
2 cups coarsely grated raw apples
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1/4 teaspoon ground cloves
2/3 cup chopped walnuts

EQUIPMENT

Measuring cups
Measuring spoons
Mixing bowls
Wooden spoon
Sifter
Paper muffin cups
Muffin tins



Adult: Preheat oven to 350°.

Child: Mix the oil with the honey. Mix in the eggs. Sift together the flour, baking powder, baking soda, and salt. Mix the grated apples with the spices and nuts. Add a little of the flour mixture to the egg mixture, then a little grated apple, then some more flour mixture, and so on, until all the flour and apple mixtures are used up.

Child: Place the dough in paper muffin cups in muffin pans, 2/3 full. Bake for about 20 minutes, until done. Let cool, and serve plain or smeared with honey.

