

## Thanksgiving Family Favorites



### ROTTENBERG FAMILY APPLE CAKE

*Courtesy of Cantor Lori Corrsin...*

(Serves 16 to 20)

- 2 eggs, lightly beaten
  - 2 cups sugar
  - 1 cup vegetable oil
  - 3 cups flour
  - 1 teaspoon baking soda
  - 1 teaspoon salt
  - 1 teaspoon cinnamon
  - 1 teaspoon vanilla extract
  - 3 cups apples (peeled, seeded and sliced)
  - ½ to 1 cup raisins, to taste
1. Preheat oven to 350 degrees F.  
Lightly grease a 9-inch x 13-inch baking pan.
  2. In a large mixing bowl, mix eggs with sugar and oil.  
When well blended, add the flour, baking soda, salt and cinnamon; mix well. Stir in vanilla, apples and raisins.
  3. Pour the batter into the prepared pan and bake until a cake tester inserted in the center of the cake comes out clean, about one hour. Cool cake in pan, then cut and serve.



**EMANU-EL EATS is a labor of love undertaken by a dedicated group of Temple members and staff.**



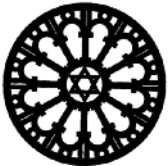
**Food always has been an important part of Jewish life and culture, nourishing the soul as well as the body. In recognition of this and of the diversity that is the Emanu-El community today, work has begun on a cookbook that will pay tribute to the comforting foods of our varied past traditions and the excitement of modern Jewish cooking. We hope that as many of you as possible will volunteer to share favorite recipes, be recipe testers and contribute in other ways as this exciting project evolves. We will keep you apprised of developments in the monthly Bulletin and on the Temple website ([www.emanuelnyc.org](http://www.emanuelnyc.org)).**

**Mail your favorite family and original recipes to:  
Emanu-El Eats  
c/o Temple Emanu-El  
One East 65th Street  
NY, NY 10065**

**Or, complete our online form. Click "Community" → "Emanu-El Eats."**

**Please include your name, contact information, and a brief explanation of how you devised or came to the recipe and why it is special to you. If it is based on a recipe you found in a cookbook or magazine but you have tinkered with it to make it your own, then please include the original source of the recipe, and tell us how you've changed it.**

**We look forward to hearing from you!**



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