

7 Thanksgivukkah Recipes for a Once-in-a-Lifetime Holiday Event



This year offers people the rare opportunity to knock out two holiday meals in one—potentially cutting the bill, but definitely improving opportunities for a creative, inexpensive menu.

That's because for the first time since 1888, Thanksgiving coincides with the first day of Hanukkah. The result: Thanksgivukkah.

No word on whether the dual holiday is a big factor, but the average Thanksgiving dinner is 44 cents cheaper than last year, at \$49.04, according to the American Farm Bureau Federation.

Less, even, if you take advantage of our tricks to [cut the price of your turkey](#).

With turkey, stuffing and pies for Thanksgiving and traditional foods such as latkes, brisket and doughnuts for Hannukah, there's plenty of room for creative crossovers.

We asked chefs, food bloggers and other experts for their best bargain ideas.

7 to work into this year's menu—after all, it's a once-in-a-lifetime opportunity. The next Thanksgivukkah won't happen for another 70,000 years.

Spiced Chocolate Pumpkin Cake with Chanukah Gelt Chocolate Filling

Certified nutritionist Franci Cohen uses a circular cookie cutter to create a hidden compartment in the baked cake, which is then stuffed with Hanukkah gelt (chocolate coins).

To make it, preheat the oven to 350 degrees. Coat three 9" cake pans with cooking spray.

In a large bowl, whisk together three cups flour, two teaspoons baking soda, two teaspoons baking powder, one teaspoon cinnamon, a half teaspoon ginger, a half teaspoon nutmeg, a quarter teaspoon allspice and a quarter teaspoon salt in a large bowl.

In another bowl combine a 15-ounce can of pumpkin, 1.5 cups sugar, two teaspoons grated orange zest and a teaspoon vanilla.

Add four eggs, one at a time. Add 1.25 cups vegetable oil in a steady stream, and mix until fluffy.

Add the flour mixture. Mix in a half-cup chocolate chips.

Divide the batter between the three prepared pans and bake for about 20 minutes, or until the cakes have a spongy feel. Let cool 10 minutes in the pans, then unmold onto wax paper-lined tray.

Use a 3" circular cutter to cut a hole in the middle of two cakes and reserve one of the "cake holes." Leave the bottom layer whole.

Stack the layers, adding chocolate frosting between each. Fill middle of cake with the gelt. Place the "cake middle" on top of cake to seal it. Frost as desired.