



RUSSIAN HONEY CAKE

INGREDIENTS

Burnt Honey

- 115g Manuka Honey
- 30ml Water

Frosting

- ¼ Cup Burnt Honey
- 95g Dulce de leche
- ⅛ Tsp Salt (fine)
- 280ml Thickened Cream

Cake Layers

- 32ml Burnt Honey
- 57g Manuka Honey
- 57g Sugar
- 50g Butter (unsalted)
- 75g Eggs (weighed without shell or 1½ eggs)
- 4.5g Bi-carb Soda
- 1.5g Salt (fine)
- ¼ Tsp Cinnamon (ground)
- 115g Plain Flour



Serves: 1 cake (4 serves)



Prep Time: 40 mins



Cooking Time: 15 mins

METHOD

1. Adjust oven rack to middle position and preheat the oven to 180°C.
2. Cut a sheet of baking paper to fit a large baking tray, trace a circle around a 10cm ring cutter (or trace a round dish that is 10cm diameter). Make 6 circles on the sheet of baking paper. Place the baking paper tracing-side-down on the large baking tray and set aside.

Burnt Honey

3. Place honey into a saucepan. On a high heat bring the honey to a simmer, then reduce the heat to medium. Cook the honey, stirring occasionally with a spatula, until the color darkens (turns to dark amber colour). Remove from the heat and carefully add the water. Allow the honey to sputter until it stops bubbling, then whisk to combine and set aside.

Frosting

4. In a medium mixing bowl place burnt honey, dulce de leche and salt. Using a whisk mix together until combined, then slowly pour 30 ml of cream and mix together. Cover and place in the fridge until well Chilled.



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5. Whip the remaining cream to soft peaks and then add the chilled honey mixture and whip to stiff peaks. Place in a piping bag, in the fridge for later use.

Cake Layers

6. In a small saucepan add 3 cm of water and bring to a simmer. In a medium heat proof mixing bowl Combine honey, sugar, butter and 32 ml of burnt honey and place over the pot of water, making sure the simmering water is not touching the bottom of the bowl.
7. In a small bowl add baking soda, salt and cinnamon and stir together. set aside.
8. Gently stir the butter/honey mixture until the butter has melted, then whisk well to combine. Once the mixture has warmed, add the eggs while whisking. Allow the mixture to warm again and then add the cinnamon mixture. Continue whisking for another 30 seconds. The batter will begin to foam and emit a curious odor. Remove the bowl from the heat, and allow it to cool slightly until it's warm.
9. Sift the flour over the batter in three batches, whisking to incorporate the flour completely with each addition, until completely smooth.
10. Use a measuring Tablespoon to help portion the batter for each circle you have drawn on the baking paper. Use an offset spatula to evenly spread the batter to the edges of the traced circle. Make sure that the entire circle is well covered, otherwise, add a little more batter in patchy areas and smooth out. (cook any leftover batter, as it can be used as decoration)
11. Bake the cake layers in the oven for 6 minutes, until the cake turns a deep caramel color, springs back at the touch. Do not overbake! Slide baking paper onto a bench top to stop cooking once ready.
12. When the cake layers are cool enough to handle, examine them. Use the ring cutter to trim any edges that have spread out. Keep any Trimmings.
13. Reduce the oven temperature to 120°C (or lowest temperature), and bake trimmings and or extra cooked cake batter on a tray with baking paper. Toast until deep reddish brown and dry. Once cooled, place in a blender and blitz until fine crumbs. set aside.
- 14.

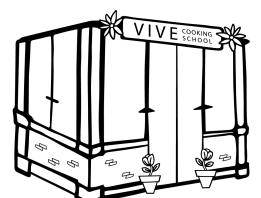
Assembling

15. On a 12cm cake base pipe a small amount of frosting in the center, then place a cake layer on top, ensuring the base is in the center. Pipe some frosting on top of this and use an offset spatula to spread the frosting evenly. Place the next cake layer on top and gently press, ensuring the layer is even and level.
16. Continue alternating layers of cake and frosting, ending the last layer with frosting. Use any leftover frosting to smooth out the sides of the cake, but don't worry if the edges of some cake layers poke through the frosting.



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17. Decorations can be as simple as adding some pretty edible flowers. You can also use your hands to press the cake crumbs on the edge of the cake. You could cover the top too if you prefer.
18. Once decorated, place in the fridge overnight to give the frosting time to meld into the cake layers and soften them.

Special Notes:

Cake can be made up to 3 days in advance. Shelf life is 5 days.

If you can't find Manuka Honey, use regular honey and you will still end up with stellar results.

The cake layers can be baked and frozen for several weeks, then thawed when ready to use. Just be sure to cool the layers first, individually wrap each layer with plastic wrap, then store in freezer zipper lock bags in the freezer. Thaw completely before using.



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