

## HONEY CAKE WITH HONEY GLAZE

### Sponge cake

Preheat the oven to 180°C. Lightly grease and flour three 20 cm round cake pans. In the bowl of a stand mixer fitted with the paddle attachment, cream butter and sugar for 4 minutes on medium speed. Add eggs one at a time, mixing well after each addition.

In another bowl, sift together flour, baking powder and salt. And in another, mix yoghurt, honey and vanilla essence. Gradually add the dry and wet ingredients to the mixer bowl, alternating, starting and ending with dry ingredients. Scrape down the sides of the bowl and mix again, ensuring everything is thoroughly combined, but do not overmix. Divide the batter equally between the 3 pans and bake for 30 to 35 minutes or until a skewer inserted into centre comes out clean. Leave to cool in the pans for 5 to 10 minutes before unmoulding onto a wire rack.

215 g butter at room temperature  
205 g sugar  
4 eggs at room temperature  
420 g cake wheat flour  
10 ml baking powder  
5 ml salt  
260 g plain yoghurt  
330 g honey  
10 ml vanilla essence

### Cream cheese frosting

Beat butter and cream cheese in the mixer fitted with the paddle attachment until combined. Gradually add icing sugar and continue to mix, scraping down the sides, until incorporated. Add honey and mix until smooth.

325 g butter at room temperature  
225 g cream cheese  
900 g icing sugar  
110 g honey

### Honey glaze

Combine sugar and honey in a pan over medium heat. Stir until the sugar has dissolved and turned liquid. Continue to cook, stirring occasionally, until the mixture starts to darken in colour. When it turns butterscotch brown, remove from the heat. Carefully pour in cream and stir until combined. Add butter and salt, and stir until smooth. Leave to cool to room temperature.

80 g sugar  
82 g honey  
125 ml cream  
15 g butter  
pinch of salt

### To assemble the cake

Trim the tops of the cakes so they are flat. Place 1 cake on a serving plate or cake stand, and spread about a third of the cream cheese frosting evenly on top. Repeat this for the second layer. Place the third cake on top and spread the remaining frosting over the top and sides of the cake. Refrigerate for 20 to 30 minutes so the frosting can firm up before coating with the glaze. Make sure the honey glaze is at room temperature and a pouring consistency. Pour over the top and edges of the cake to coat evenly and so it also runs down the sides of the cake. Refrigerate the cake for 20 minutes or until the glaze has set. Garnish with honeycomb and meringues.

honeycomb (see page 259)  
meringues

Makes 1 cake

