



HONEY CAKE (TM6, TM5, TM31)

⏱ 40 min. ⌚ 2 day(s) 1 hrs. 30 min. 🌿 medium 🍴 16 portions 📊 Per 1 portion: Energy 2260.2 kJ, Energy 540.2 kcal, Protein 6.8 g, Carb 60.6 g, Fat 30.8 g, Sodium 136.0 mg, Saturated Fat 17.0 g, Dietary fibre 1.4 g

Preparation

INGREDIENTS

Honey

250 g honey (see Tips)

Cake layers

100 g walnuts

120 g caster sugar

180 g unsalted butter, cut into pieces

60 g pouring (whipping) cream

1 egg

530 g plain flour

1 tsp bicarbonate of soda

1 tsp cocoa powder

2 pinches sea salt

Rum

120 g water

30 g rum

Caramel icing

270 g unsalted butter, softened and cut into pieces

400 g tinned caramel (see Tips)

Assembly

plain flour, to dust

USEFUL ITEMS

saucepan, bowl, silicone bread mat, baking paper, 2 baking trays (40 x 35 cm), rolling pin, cake plate, pastry brush, plastic wrap, long sharp knife

Honey

1. Place a saucepan onto mixing bowl lid and weigh honey into it. Place saucepan with honey over a medium-high heat and cook stirring frequently until darkened (approx. 8 minutes), taking care not to overcook. Remove from the heat and set aside.

Cake layers

2. Place walnuts into mixing bowl and chop **4 sec/speed 8**. Place in a bowl and set aside.

3. Place sugar, butter, cream, egg and 200 g of the honey into mixing bowl, then heat **5 min/60°C/speed 2** or until smooth.

4. Add flour, bicarbonate of soda, cocoa and salt, then start **Dough** 🌀/40 **sec**. Scrape down sides of mixing bowl with spatula, then start **Dough** 🌀/20 **sec**. Pour onto a silicone bread mat or plate. Cover and set aside in the fridge until firm enough to roll (approx. 3 hours). Meanwhile continue with recipe. Clean and dry mixing bowl.

Rum

5. Place water and rum into mixing bowl, then heat **3 min/100°C/speed 2**, **without measuring cup**. Pour into a separate bowl and set aside.

Caramel icing

6. Place butter, caramel and remaining honey into mixing bowl, then mix **30 sec-1 min/speed 3.5** or until smooth. Add reserved walnuts and mix with spatula. Place in a separate bowl and set aside. Clean and dry mixing bowl.

Assembly

7. Preheat oven to 180°C. Line a baking tray (40 x 35 cm) with baking paper

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THERMOMIX PARTS

measuring cup, spatula

KITCHEN EQUIPMENTS

stove top, refrigerator, oven

and set aside. Set aside another unlined baking tray (40 x 35 cm).

8. Divide dough into 6 equal portions (approx. 170 g). On a lightly floured silicone bread mat or work surface, roll out a of portion of the dough into a circle (approx. 3 mm thickness). Place on a sheet of baking paper. Cut out a circle (22 cm), then place with paper onto unlined baking tray. Remove offcuts and place on the lined baking tray.

9. Bake cake layer for 5-6 minutes (180°C), until golden brown. Remove from the oven and set aside to cool completely. Repeat with dough, placing offcuts in a single layer on the lined baking tray.

10. Bake offcuts for 6-8 minutes (180°C) until golden brown. Remove from oven and set aside to cool completely.

11. Place cooled cake offcuts into mixing bowl and crush **10 sec/speed 5**.

12. **To assemble:** Place a layer of cake on a cake plate or flat tray. Brush with rum mixture (approx. 1 tablespoon). Spread evenly with reserved caramel icing (approx. 3 heaped tablespoons). Repeat with remaining cake layers, rum mixture and icing.

13. Cover top and sides of cake with remaining icing and coat with reserved cake crumbs (see Tips). Cover cake and place into the fridge for a minimum of 24 hours (see Tips).

14. Remove cake from the fridge and allow to come to room temperature before slicing to serve (see Tips).

TIP

- We recommend a good quality organic honey for this recipe.
- You can replace tinned caramel with dulce leche in this recipe, if desired.
- Use a palette knife or wide bladed knife to assist coating cake with crumbs.
- Cake will keep in a sealable container in a cool place for up to 4 days.
- Honey cake's flavour will develop in the fridge. Serving at room temperature makes for a softer and more flavourful cake.

MEDIA



