

BEE STING CAKE

Ingredients

Cake:

2 cups flour
¼ cup granulated sugar
2 ¼ tsp (1 packet) active dry yeast
1 tsp salt
¾ cup milk, room temp
2 large eggs, room temp
4 Tbsp butter, room temp
3 Tbsp honey

Honey Almond topping:

6 Tbsp butter
⅓ cup granulated sugar
3 Tbsp honey
2 Tbsp heavy cream
¼ tsp salt
1 ½ cups sliced almonds

Filling:

2 ¼ cups heavy cream
1 box (5.1 oz) instant vanilla pudding
1 tsp pure vanilla extract

Directions

1. **Make the cake:** Assemble ingredients and bring the eggs, butter, and milk to room temperature.
2. Add the flour, granulated sugar, yeast, and salt in a large bowl and mix to combine. Make a well in the center of the dry ingredients.
3. Add the eggs, milk, honey, and butter to the center of the well. Mix well with a wooden spoon until the mixture comes together to form a soft dough.
4. Cover the bowl with plastic wrap and allow the dough to rest for 60 minutes. (Note: the dough will not rise much)
5. Generously butter a 9-inch round cake pan, or springform pan.
6. Fit the bottom of the buttered cake pan with a disc of parchment paper which has been sprayed with baking spray.
7. Add the cake dough to the pan and spread it out evenly.
8. Cover the pan with plastic wrap and allow the dough to rise again for approximately 45 minutes.

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Directions, cont.

9. **Make the honey almond topping:** Meanwhile, melt the butter, sugar, and honey in a heavy bottom saucepan over medium heat.
10. Stir well and allow the mixture to cook, stirring frequently until the mixture deepens in color and turns a golden brown.
11. Stir in the heavy cream, salt, and almonds. Stir frequently and allow the mixture to deepen in color but not burn. You are looking for a light amber color. Remove the honey almonds from the heat.
12. Spoon the honey almond mixture over top of the unbaked cake, making sure to spoon the almonds all the way to the edges of the cake. (Note: do not try and spread this mixture as it will tear the cake dough. Spoon it gently to cover as much of the surface as possible)
13. Place the cake pan on a baking sheet and bake in a preheated 350 degree oven for 25 to 30 minutes or until a toothpick inserted in the center of the cake comes out clean.
14. Cool the cake completely on a wire rack.
15. Once cooled, invert the cake on a second wire rack. Remove the parchment paper from the bottom of the cake. Invert one more time so it sits almond side up. Use a serrated knife to gently slice the cake evenly in half, lengthwise.
16. **Make vanilla cream filling:** In a medium bowl, whisk heavy cream, vanilla pudding mix, and vanilla extract until it becomes thick and creamy.
17. Place the bottom half of the cake on a serving platter, and drizzle honey liberally over the cake bottom. Spoon and spread the pudding mixture in an even layer over the bottom half of the cake.
18. Gently place the top of the cake, almond side up, onto the cream layer and press gently. Cover and refrigerate until ready to serve. Can be made up to two days prior to serving.