

Russian honeycake

By Shannon Bennett

45 minutes

Prep time

15 minutes

Cooking time

8 Servings

Serves



INGREDIENTS

1 cup brown sugar
2 eggs, beaten
60 g butter, melted
3 tablespoons honey
2 teaspoons baking powder
2½ cups plain flour
2 tablespoons water

Cream filling

395 g sweetened condensed milk
3 eggs, beaten
2 tablespoons honey
60 g butter
Finely grated zest of a lemon

Topping

½ cup toasted walnuts, chopped
2 tablespoons icing sugar for dusting

METHOD

1. Pre-heat oven on Moisture Plus at 180°C and select 1 manual burst of steam. Line two baking trays with baking paper.
2. In a small bowl, combine sugar and eggs; whisk with electric beaters until ribbon stage.
3. Add the butter and honey to the egg mixture, continue to whisk for 1 minute.
4. Add combined flour and baking powder in two batches, add the water. Mix until a ball forms.
5. Weigh the dough and split into 5 equal portions approximately 168 g each. Knead the dough until smooth, keeping hands dry with a little extra flour.
6. Rest the dough, covered with plastic wrap for minimum 20 minutes at room temperature.
7. On a lightly floured surface, roll each portion into rounds and cut 5 circles using the top rim of a 22 cm springform pan.
8. Place on the lined baking trays and bake for 4-6 minutes until just slightly golden, releasing 1 burst of steam half way through the cooking time. Remove from the oven and cool.

Cream filling

1. Combine condensed milk, eggs, honey and butter in a medium saucepan, cook on a medium heat, Induction setting 6 until 75°C, stirring constantly. Maintain 75°C temperature until the mixture thickens. This should take approximately 2-3 minutes.
2. Add lemon zest, stir through and remove from heat, pour into a glass bowl and allow to cool at room temperature before using.

To assemble

1. Line the base of a 22 cm springform pan with baking paper.
2. Alternate 4 of the baked cake circles and cream filling, applying the filling liberally between each layer, pressing down to make sure the cream filling fills the gaps.
3. Cover the 4th layer with the cream filling.
4. Crumble the 5th layer into small pieces and combine with the walnuts. Sprinkle walnut mix over the top of the cake.
5. Let the cake sit in the mould, covered, at room temperature for at least 8 hours before dusting with icing sugar and slicing. Serve with fresh cream or ice-cream if desired.

Hints and tips

- The cake is best made the day prior to consuming, to allow the layers to absorb the filling.