

Thin Layered **Honey** *Cake*

using **SwissBake®**
BeeHoney Cake Mix



■ BEEHONEY CAKE MIX | C13110

An essential and convenient complete cake mix for chefs & bakers looking to create exquisite thin-layered honey cakes.

RECIPE



CAKE MIX 1000 gm



Water 300 gm



Honey 250 gm



Bee-Licious Creations



BAKERS' METHOD

Pre-Preparation:

- 1 Preheat the oven to 230°C (450°F)
- 2 Line a baking sheet with parchment paper

Mixing of Cake Batter:

- 1 Using the paddle attachment on a planetary mixer, combine **SwissBake® BeeHoney Cake Mix**, water and honey in a large mixing bowl.
- 2 Mix on slow speed for 1 minute, ensuring the ingredients are well incorporated.
- 3 Increase the speed to medium and continue mixing for an additional 1 minute until a smooth, consistently homogeneous mixture is achieved.



Baking of Honey Cake:

- 1 Spread the honey cake batter thinly and evenly onto the prepared parchment-lined baking sheet, aiming for a thinness of 4-5mm.
- 2 Bake in the preheated oven at 220°C (430°F) for 7-8 minutes or until the edges are golden brown and the cake is firm to the touch.

NOTE:

Strictly adhere to the recommended baking time to avoid over-baking, ensuring a moist and tender texture.

- 3 Allow the thinly baked honey cake to cool completely on the baking sheet. This ensures it retains its structural integrity and moisture.
- 4 Once cooled, skilfully cut the cake into your preferred shapes, showcasing your artistic flair. Its pliability makes it suitable for intricate designs or layering.



Baking of Honey Cake



Layering the Honey Cake

- 1 Prepare your chosen filling – classic whipped cream, a decadent ganache or a fruity compote.
- 2 Ensure the filling complements the honey cake's subtle sweetness and caramelization.
- 3 Layer the baked thin honey cake alternatively with the desired choice of cream/filling
- 4 Repeat the process, spreading filling and stacking layers until you reach the desired height.
- 5 The thinness of each layer allows for an exquisite multi-layered effect.
- 6 Attention to detail in spreading is crucial for the masterful craft of thin layering in these honey cakes.
- 7 After stacking all layers, use a palette knife or a spatula to smooth the exteriors of the honey cake. Ensure precision in this step, as the final presentation relies heavily on the smoothness of the outer layer.
- 8 Garnish the thin layered honey cake with artistic flair. This could include edible flowers, delicate honey drizzles, or a dusting of powdered sugar.



Layering the Honey Cake



*Taste Tradition,
Share Joy*



SWISSBAKE® BEEHONEY CAKE MIX