



Bee Cake

about 10 - 12 slices

Medium

up to 240 Min.



Ingredients:

Dough:

4 Medium Eggs
130 g Caster Sugar
15 drops Almond Extract
45 ml Water (3 tbsps, hot)
8 g Vanilla Sugar
Salt
75 g Ground Almonds
50 g Cornflour
1 tbsp Dr. Oetker Fine Dark Cocoa Powder
2 tsp Dr. Oetker Baking Powder

French buttercream:

4 Medium Eggs
150 g Caster Sugar
Salt
375 g Unsalted butter (softened)
0.5 tsp Dr. Oetker Madagascan Vanilla Extract (1/2 tsp / 15 drops)
75 g Honey

Cream cover icing:

250 g Unsalted butter
250 g Icing Sugar
Salt
0.05 tsp Dr. Oetker Madagascan Vanilla Extract (5 drops)

Decoration:

100 g Dr. Oetker Ready to Roll White Fondant Icing
Dr. Oetker Yellow Extra Strong Food Colour Gel
Dr. Oetker Orange Extra Strong Food Colour Gel

1 For the dough:

For the sponge, preheat the oven (top/bottom heat: 180 °C). Line the base of the spring-form tin with baking paper. Separate the eggs into egg white and yolk. Mix almonds, cornflour, cocoa powder and baking powder. Stir the egg yolk with a third of the sugar, flavouring and water until foamy. Beat the egg white with the rest of the sugar, vanilla sugar and salt until stiff, gradually stirring in the egg yolk mixture. Sieve the almond mixture into the mix by portion and stir in. Add the mix to the spring form tin, smoothen and bake on the middle shelf of the oven for approx. 35 minutes. Remove from the oven and allow the cakes to cool completely.

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2 For the french buttercream:

Meanwhile for the French buttercream, heat up egg, sugar and salt in a metal bowl placed over a boiling water bath, stirring constantly with a whisk until it reaches a temperature of 85 °C. As soon as it reaches the right temperature, remove the bowl from the water bath and whisk the mixture using a hand stirrer with whisk attachment until the mixture returns to a temperature of approx. 25 °C. This may take up to 20 minutes. Meanwhile, beat the butter until it is white and creamy. This will take approx. 5 minutes. Then gradually stir the egg mixture into the butter and add the flavouring and honey.





- 3 Release the springform tin and remove the baking paper. Cut through the base twice to create a total of three bases. Layer the bases with buttercream, spreading half of the cream on the bottom base. Then place a second base on top and spread with the second portion of cream. Finally, place the last base on top and set the cake aside to cool for at least 1 hour.

- 4 **For the cream cover icing:**

Meanwhile for the cake's cream cover icing, using the hand mixer with the whisk attachment, cream together the butter, icing sugar, salt and flavouring until a white, fluffy mixture is formed; this can take a few minutes. Coat the cake so that the bases are fully covered and set aside to cool again.

- 5 **For the decoration:**

For the honeycomb, colour the fondant heavily in yellow and orange as desired and roll out into 2 mm thick sheets. Using a spatula, cut out hexagons and stick onto the sides of the cake in a honeycomb pattern. Stick on the bees and serve the cake.

Tip from the Test Kitchen

- If you do not have any unblanched ground almonds, you can use the same quantity of whole almonds and blend them in a mixer. If you do not have a thermometer for the buttercream, you can stick a wooden spoon into the egg mixture and blow on it. If this creates a rose pattern, the mixture is at around 80 °C.

