Vanilla Honey Sheet Cake

MEDIUM • 55 MINS

Save this recipe! A tender vanilla and honey cake topped with swathes of creamy, billowy cocoa honey buttercream. Everything you love about a simple butter cake, but *so* much better.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Medium	20 mins	35 mins	12

Ingredients

Cake

- 3 cups plain flour
- 1 tsp baking powder

Method

1. Preheat oven to 180°C. Grease and line sheet pan with baking paper. In a bowl whisk together the flour, baking powder bicarb soda and salt and set aside.

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- 1 teaspoon bicarb soda
- ½ tsp salt
- 4 large eggs, room temperature
- 180g (½ cup) Capilano Pure Honey
- ½ cup caster sugar
- 2 tsp vanilla extract
- ¾ cup vegetable oil
- 1 cup buttermilk

Icing

- 270g (¾ cup) Capilano Pure Honey
- 1 tbsp cocoa powder
- 170g cold butter, chopped
- 2 tsp vanilla extract
- 2 tbsp hundreds and thousands, to serve

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

2. In another bowl combine eggs and sugar and whisk until combined. Add the vanilla extract and vegetable oil and whisk again. Gradually mix in the dry ingredients alternating between dry ingredients and buttermilk.

3. Pour batter into the lined sheet pan and level the top with a spoon. Bake for 30-35 minutes until an inserted skewer comes out clean. Remove from oven and set aside to cool completely before icing.

4. To make the icing, place cold butter, cocoa powder, vanilla extract, and honey in the bowl of a stand mixer. Mix on medium until combined and the texture is light and fluffy, about 8-10 minutes.

5. Spread on top of the cake and scatter sprinkles over the top. Refrigerate until ready to serve. Remove from fridge 15 minutes before serving.

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