Lemon, Honey and Yoghurt Bundt Cake

EASY • 1 HOUR 30 MINS

Elegant, perfectly fluffy, and dripping with a zesty honey icing. Don't underestimate the wow-factor a bundt cake can bring to the table. Experience the smooth taste of honey as it comes through in this rich, yet not-to-sweet classic.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	10 mins	1 hour 20 mins	10

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Ingredients

Cake

- 1 tbsp butter, melted
- 1 tbsp plain flour
- 3 eggs
- ¾ cup vegetable oil
- 1 ½ tbsp finely grated lemon rind
- 120ml lemon juice
- 540g (1 ½ cups) Capilano Pure Honey
- 1 ½ cups Greek yoghurt
- 450g (3 cups) self-raising flour, sifted

Honeyed Macadamias

- ⅓ cup raw macadamias
- 30g (1 tbsp) Capilano Pure Honey
- ¼ tsp cinnamon
- ¼ tsp salt

Lemon Vanilla Icing

- 225g (1 ½ cups) icing sugar, sifted
- 1 ½ tbsp lemon juice
- 1 tsp vanilla extract
- Zest curls from 1 lemon

Method

1. Preheat oven to 160°C (fan forced). Grease a 22 cm diameter Bundt tin liberally with melted butter then dust with flour. Do not use cooking spray.

2. Combine eggs, oil, lemon rind & juice, honey and yoghurt in a large bowl. Add sifted flour and fold until well incorporated. Pour batter into the prepared tin and bake for 45 minutes, or until an inserted skewer comes out clean. Cool the cake in the tin for 10 minutes before turning out onto a rack to cool completely.

3. Honeyed Macadamias: Preheat oven to in a 175°C (fan forced). Combine macadamias, honey, cinnamon and salt. Scatter onto a small tray lined with baking paper, ensuring nuts don't touch. Bake for 5 minutes until lightly golden. Cool macadamias on a plate, then roughly chop, leaving some whole.

4. Air Fryer: Follow the above method to prepare the macadamias. Preheat the air fryer to 160°C. Lay a piece of baking paper in the basket and arrange the macadamias on the paper, ensuring none of the nuts are touching each other. Air fry the macadamias for 3 minutes, give the basket a shake, then air fry for a further 4 minutes. Cool the macadamias on a plate, then roughly chop before using.

5. Icing: In a small bowl combine icing sugar, lemon juice and vanilla, mix until smooth. Spread over cooled cake and finish with macadamias and lemon zest curls.

6. Tips & Tricks • Prepare the honeyed nuts while the cake is baking in the oven. Cooled nuts will keep up to two weeks in an airtight container. • Use ground cardamom in the macadamias rather than cinnamon for a different flavour.

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.

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