Rustic Honey Butter Cake with Vanilla Buttercream

HARD • 2 HOURS 30 MINS

Capilano Pure Honey brings a gentle golden warmth to every layer of this stunning celebration cake, from the tender, fragrant crumb to the silky honey glaze that soaks in beautifully between layers of fluffy vanilla buttercream. A labour of love worth every minute.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Hard	45 mins	55 mins	12-16

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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Ingredients

- 250g unsalted butter, softened
- 1 cup caster sugar
- 3 tbsp Capilano Pure Honey
- 6 large eggs, room temperature
- 2 tbsp vanilla extract
- 3 cups plain flour
- 5 tsp baking powder
- ½ tsp salt
- 1 cup full-cream milk, room temperature

BUTTERCREAM

- 300g unsalted butter, softened
- 4½ cups icing sugar, sifted
- 1 vanilla bean, seeds scraped (or 2 tsp vanilla bean paste)
- 2–3 tbsp milk
- Pinch of salt

HONEY GLAZE

- ½ cup Capilano Pure Honey
- 2 tbsp water
- ½ tsp vanilla extract

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

1. Preheat oven to 180 °C fan-forced (200°C conventional). Grease and line a 9.5-inch (~ 24cm) round cake tin (or divide into two tins if you want slightly faster baking).

2. Cream butter, sugar and honey. Beat for 3–4 minutes until pale and fluffy.

3. Add eggs one at a time, beating well each time. Beat in vanilla extract.

4. Add flour, baking powder and salt to the wet mixture and begin incorporating whilst slowly adding milk. Mix gently on low speed or fold by hand until just combined.

5. Pour into tin(s) and smooth top. Bake for 50–60 minutes or 25-30 minutes if in two tins. Remove from the oven when springy to the touch and a skewer comes out clean. Let it cool in the tin for 10 minutes, then transfer to a wire rack.

6. Use your cake layer slicer to cut 6-8 even layers (~1–2 cm each). Alternatively, you can use a sharp knife.

7. For the honey glaze, in a small saucepan over low heat, combine the Capilano Pure Honey, water and pinch of salt. Stir gently until the honey thins and becomes pourable. Don't let it boil, you just want it warm and slightly runny. Remove from heat and stir in vanilla if using. Allow the glaze to cool slightly (warm, not hot) before using.

8. Once the cake and glaze are cooling, beat butter for 4–5 minutes until pale and creamy. Gradually add icing sugar, beating well.

9. Add vanilla bean seeds, salt and milk. Beat until smooth, light and spreadable.

10. Slice each cake into 3-4 thin layers. Place one layer on a plate, lightly brush every alternate layer with glaze and top each with a thin layer of buttercream. Repeat until all layers are stacked. Top with extra buttercream and serve.

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