Mini Honey & Passionfruit Olive Oil Cakes

INTERMEDIATE • 2 HOURS

With soft olive oil sponge, tangy passionfruit curd and clouds of honey mascarpone cream, these little cakes by @evsfoodiediaries are a lovely way to finish a long lunch. Capilano Pure Honey brings a mellow sweetness to the curd and cream, with an extra drizzle over fresh berries to finish. Make the cakes and curd the day before, so there's just the cream and a little assembly left before everyone arrives.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Intermediate	45 mins	25 mins	8-10

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Ingredients

Olive Oil Cake

- 280g plain flour
- 400g sugar
- 6g baking soda
- 6g salt
- 12g vanilla bean paste
- 145g extra virgin olive oil
- 2 large eggs
- 120g buttermilk
- 240g milk
- 50g passionfruit juice
- Passionfruit Curd
- 75g passionfruit juice
- 50g lemon juice
- 130g sugar
- 3g gelatin sheets
- 225g butter
- 1 tbsp Capilano Pure Honey

Honey Mascarpone Cream

- 250g mascarpone
- 330g thickened cream
- 4 egg yolks
- 85g sugar
- 5g gelatin sheets
- 5g vanilla paste
- 2 tbsp Capilano Pure Honey

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

Method

1. Cake: Preheat oven to 175°C. Lightly oil mini cake pans.
2. In a large bowl, combine buttermilk, passionfruit juice, milk, olive oil, eggs and sugar. Mix well. Add flour, baking soda, salt and vanilla bean paste. Mix until just combined.
3. Pour equal amounts of batter into each mini cake pan.
4. Bake for 25 minutes or until a toothpick comes out clean. Set aside to cool completely.
5. Passionfruit Curd: Soak gelatin sheets in cold water until soft.
6. Add passionfruit juice, lemon juice, eggs, sugar and Capilano Pure Honey to a pot and whisk to combine.
7. Place over medium heat and whisk continuously until mixture reaches 82°C.
8. Remove from heat, squeeze excess water from gelatin and stir through. Pass through a strainer.
9. Add butter one tablespoon at a time, whisking until fully incorporated.
10. Cover with plastic wrap directly touching the surface and refrigerate overnight.
11. Honey Mascarpone Cream: Soak gelatin sheets in cold water until soft.
12. Combine cream, vanilla paste and Capilano Pure Honey in a pot and bring to a simmer. Whisk egg yolks and sugar together, then slowly pour in the hot cream, stirring continuously.
13. Return mixture to the pot and heat to 83°C.
14. Remove from heat, add gelatin and stir through. Pass through a strainer.
15. Cover with plastic wrap directly touching the surface and refrigerate until completely cold.
16. Whip until smooth, add mascarpone and whip to soft peaks. Use immediately.
17. Assembly: Stir mascarpone cream until smooth. Remove curd from fridge and stir well.
18. Using a large round piping tip, pipe a generous dollop of mascarpone cream onto each mini cake.
19. Dip a spoon in hot water, wipe dry and press into the cream to create an indent.
20. Fill each indent with passionfruit curd.
21. Top with fresh strawberries and raspberries and a drizzle of Capilano Pure Honey.

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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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