Capilano Layered Honey Cake

INTERMEDIATE • 2 HOURS 30 MINS

This classic layered honey cake is famous for its delicate balance of sweetness and tang. Thin honey-infused sponge layers soften overnight, absorbing the creamy filling until the whole cake becomes beautifully tender. Made with Capilano Pure Honey, every slice carries a warm, caramelised depth that only honey can bring.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Intermediate	2 hours	25 - 30 mins	10-12

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

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!

Ingredients

HONEY CAKE LAYERS:

- 1 cup Capilano Pure Honey
- ½ cup (113g) unsalted butter
- 1 cup granulated sugar
- 3 large eggs
- 1 tsp baking sods
- 3 to 4 cups all-purpose flour
- ½ tsp salt

FILLING & COATING:

- 3 cups sour cream (thick or full-fat)
- 1 cup (cold) heavy whipping cream
- ½ to 1 cup powdered sugar (to taste)
- 1 tsp vanilla extract

Method

1. Melt Capilano Honey, butter, and sugar in a saucepan over medium-low heat. Stir in baking soda, remove from heat, and cool for 5 minutes. Gradually whisk in eggs, then add flour in batches until a soft dough forms. Divide into 8 equal pieces while warm.

2. Preheat oven to 350°F (180°C). Roll each dough piece into a thin 8-9 inch circle on parchment paper, prick with a fork, and bake for 5–7 minutes. Trim to a perfect circle, then cool on a wire rack.

3. To prepare the filling, whip heavy cream to stiff peaks, then fold into a mixture of sour cream, powdered sugar, and vanilla. Spread cream between layers, covering the top and sides with remaining cream. Decorate with crushed scraps.

4. Refrigerate for at least 6 hours, ideally 24 hours, for the layers to soften. Serve at room temperature.

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 hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia

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.

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

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!