



كيك العسل القشدي البنية

45 • دقائق

هذا الكيك القشدي البنية هو الحل الأمثل لمن يحب العسل! هذا الكيك القشدي البنية هو الحل الأمثل لمن يحب العسل! هذا الكيك القشدي البنية هو الحل الأمثل لمن يحب العسل!



مكونات
مكونات

مكونات
مكونات 20

مكونات
مكونات 25

مكونات
12

Ingredients

مكونات

- 165 جرام سكر
- 100 جرام زبدة

Method

1. سخن الفرن على 160 درجة مئوية. اخبز الكيك لمدة 12 دقيقة.

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- 180g (6.5oz) Capilano Pure Honey
- 3 Eggs
- 300g (10.6oz) Butter
- 1 1/2 cups (375ml) Flour
- 2 tsp Baking Powder
- 1 1/4 cups (312ml) Milk

GLAZE INGREDIENTS

- 130g (4.6oz) Butter
- 100g (3.5oz) Capilano Pure Honey
- 1 tsp Vanilla Extract
- 150g (5.3oz) Sugar

Used in this recipe



Capilano Pure

Capilano Pure Honey is a natural, unprocessed honey. It is made from the nectar of wildflowers and is free from any additives or preservatives. Capilano Pure Honey is a versatile ingredient that can be used in a variety of recipes, from baking to cooking. It is a healthy and delicious addition to your diet.

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Method

2. Preheat the oven to 180°C (350°F). Grease a 20cm (8-inch) round cake tin.
3. Beat the butter and honey together until light and fluffy.
4. Add the eggs one at a time, beating well after each addition. Add the flour and baking powder, alternating with the milk. Beat until smooth.
5. Pour the batter into the prepared tin and bake for 25-30 minutes.
6. While the cake is baking, beat the butter and honey together until light and fluffy. Add the sugar and vanilla extract, beating well.
7. Spread the glaze over the top of the cooled cake.

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