



كيك العسل القشدي البنية

45 دقيقة • 12 كيك

الكيك القشدي البنية هو كيك لذيذ مصنوع من العسل والقشدة الحامضة. إنه كيك بسيط وسريع التحضير، مثالي للأطفال والعائلة. يمكنك استخدامه كحلوى أو كإفطار. يمكنك أيضًا استخدامه كإضافة لخبزك اليومي. ابدأ الآن!



165 جرام سكر
100 جرام زبدة

165 جرام سكر
20 جرام زبدة

165 جرام سكر
25 جرام زبدة

12 كيك

Ingredients

المكونات

- 165 جرام سكر
- 100 جرام زبدة

Method

1. سخن الفرن على 160 درجة مئوية (320 درجة فهرنهايت). 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 (360ml) Flour
- 2 tsp Baking Powder
- 1 1/4 cups (300ml) Milk

For the GLAZE

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

Method

2. Preheat oven to 180°C (350°F). Grease a 20cm (8in) round cake tin.
3. Beat butter and honey together until smooth.
4. 25-30 minutes. Remove from oven and allow to cool for 15-10 minutes.
5. Beat in the milk and 1/3 of the sugar.
6. Beat in the eggs and the glaze. Beat until smooth.
7. Beat in the remaining sugar and the glaze.

Used in this recipe



Capilano Pure

Capilano Pure Honey is a natural, unfiltered honey. It is made from the finest honeybees in New Zealand. Capilano Pure Honey is a natural, unfiltered honey. It is made from the finest honeybees in New Zealand. Capilano Pure Honey is a natural, unfiltered honey. It is made from the finest honeybees in New Zealand.

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