



ريد فيلفت مانوكا تشيز كيك ترايفل

200 جرامات - 12 شخص

هذا الكيك تشيز مصنوع من الكيك الأحمر، الجبن الكريمي، الحليب، العسل، الكريمة المخفوقة، المكسرات، والشوكولاتة. إنه لذيذ للغاية ويحتوي على الكثير من العناصر الغذائية.



225 جرامات جبنة كريمية
125 جرامات حليب

200 جرامات كيك
30 جرامات عسل

100 جرامات كريمة
90 جرامات مكسرات

12 شخص

Ingredients

- 225 جرامات جبنة كريمية
- 125 جرامات حليب

Method

1. اخلطي الجبن الكريمي والحليب في الخلاط حتى تصبح ناعمة. أضيفي العسل والكريمة المخفوقة واخلطي حتى تتجانس. أضيفي الكيك المكعبات واخلطي حتى تتجانس. أضيفي المكسرات والشوكولاتة واخلطي حتى تتجانس. صب الخليط في الكوب وادعوه يبرد في الثلاجة لمدة 20 دقيقة. (يمكنك أيضًا إضافة العسل بدلاً من السكر في وصفة الكيك).

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

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



- 60 seconds to prep time
- 1 medium-sized honeycomb
- 3 medium eggs
- 2 medium honeycombs (200g) each
- 2 medium honeycombs (200g) each
- 1/3 medium-sized honeycomb (120g)
- 200g honey

Ingredients

- 375g medium-sized honeycomb
- 120g medium-sized honeycomb
- 1/4 cup medium-sized honeycomb
- 3 medium-sized eggs (150g)
- 500g medium-sized honey

Instructions

- 500g medium-sized honey
- 200g medium-sized honey
- 6 medium-sized eggs (150g) each
- 120g medium-sized honeycomb

Used in this recipe



Manuka Honey

Manuka honey is a natural sweetener that is rich in antioxidants and has antibacterial properties. It is a unique honey produced by bees in the Manuka region of New Zealand. The honey is made from the nectar of the Manuka bush, which is known for its medicinal properties. Manuka honey is often used in cooking and baking, and it is also a popular natural remedy for various ailments.

Manuka Honey

Manuka honey is a natural sweetener that is rich in antioxidants and has antibacterial properties. It is a unique honey produced by bees in the Manuka region of New Zealand. The honey is made from the nectar of the Manuka bush, which is known for its medicinal properties. Manuka honey is often used in cooking and baking, and it is also a popular natural remedy for various ailments.

Manuka Honey

Manuka honey is a natural sweetener that is rich in antioxidants and has antibacterial properties. It is a unique honey produced by bees in the Manuka region of New Zealand. The honey is made from the nectar of the Manuka bush, which is known for its medicinal properties. Manuka honey is often used in cooking and baking, and it is also a popular natural remedy for various ailments.

Method

2. Preheat the oven to 180°C (356°F). Grease a 2-litre (6.8-cup) ovenproof dish with butter. Add the honey to a large bowl and whisk until smooth. Add the eggs, one at a time, whisking well after each addition. Add the honeycomb and mix thoroughly. Pour the mixture into the prepared dish and bake for 80-90 minutes. Allow to cool before serving.
3. Preheat the oven to 180°C (356°F). Grease a 2-litre (6.8-cup) ovenproof dish with butter. Add the honey to a large bowl and whisk until smooth. Add the eggs, one at a time, whisking well after each addition. Add the honeycomb and mix thoroughly. Pour the mixture into the prepared dish and bake for 80-90 minutes. Allow to cool before serving.
4. Preheat the oven to 180°C (356°F). Grease a 2-litre (6.8-cup) ovenproof dish with butter. Add the honey to a large bowl and whisk until smooth. Add the eggs, one at a time, whisking well after each addition. Add the honeycomb and mix thoroughly. Pour the mixture into the prepared dish and bake for 80-90 minutes. Allow to cool before serving.
5. Preheat the oven to 180°C (356°F). Grease a 2-litre (6.8-cup) ovenproof dish with butter. Add the honey to a large bowl and whisk until smooth. Add the eggs, one at a time, whisking well after each addition. Add the honeycomb and mix thoroughly. Pour the mixture into the prepared dish and bake for 80-90 minutes. Allow to cool before serving.
6. Preheat the oven to 180°C (356°F). Grease a 2-litre (6.8-cup) ovenproof dish with butter. Add the honey to a large bowl and whisk until smooth. Add the eggs, one at a time, whisking well after each addition. Add the honeycomb and mix thoroughly. Pour the mixture into the prepared dish and bake for 80-90 minutes. Allow to cool before serving.
7. Preheat the oven to 180°C (356°F). Grease a 2-litre (6.8-cup) ovenproof dish with butter. Add the honey to a large bowl and whisk until smooth. Add the eggs, one at a time, whisking well after each addition. Add the honeycomb and mix thoroughly. Pour the mixture into the prepared dish and bake for 80-90 minutes. Allow to cool before serving.
8. Preheat the oven to 180°C (356°F). Grease a 2-litre (6.8-cup) ovenproof dish with butter. Add the honey to a large bowl and whisk until smooth. Add the eggs, one at a time, whisking well after each addition. Add the honeycomb and mix thoroughly. Pour the mixture into the prepared dish and bake for 80-90 minutes. Allow to cool before serving.
9. Preheat the oven to 180°C (356°F). Grease a 2-litre (6.8-cup) ovenproof dish with butter. Add the honey to a large bowl and whisk until smooth. Add the eggs, one at a time, whisking well after each addition. Add the honeycomb and mix thoroughly. Pour the mixture into the prepared dish and bake for 80-90 minutes. Allow to cool before serving.
10. Preheat the oven to 180°C (356°F). Grease a 2-litre (6.8-cup) ovenproof dish with butter. Add the honey to a large bowl and whisk until smooth. Add the eggs, one at a time, whisking well after each addition. Add the honeycomb and mix thoroughly. Pour the mixture into the prepared dish and bake for 80-90 minutes. Allow to cool before serving.

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

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



Capilano honey is a natural product of the honey bees of the world. It is a natural product of the honey bees of the world.

*Vella, G. 2016. 215 pages. CSIRO.

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

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