



# Fluffy Capilano Honey Birthday Cake

EASY • 50 MINS

Is there anything more exciting than presenting a home-made cake to partygoers at a birthday? The smell of freshly blown-out candles, the maybe not-so-great singing, and each families unique cake cutting tradition.

Create more fond memories this year with the perfect cake.



#### SKILL LEVEL

Easy

#### PREP TIME

20 mins

#### COOKING TIME

30 mins

#### SERVINGS

12

Visit [capilano.com.au](https://capilano.com.au) to learn how to swap honey for sugar in your recipes.

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



## Ingredients

- 185g unsalted butter, chopped
- 270g (¾ cup) **Capilano Pure Honey**
- 250ml (1 cup) milk
- 3 eggs, separated
- 100g (1 cup) almond meal
- 300g (2 cups) self-raising flour
- 3 tsp cinnamon, ground
- 3 tsp baking powder
- 600ml thickened cream
- **Capilano Pure Honey** , to serve

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 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](#).

## Method

1. Preheat oven to 170°C (150°C fan-forced). Grease and line two 20cm round cake tins.
2. Combine butter and honey in a microwave safe bowl and microwave in 30 second intervals, stirring between each, until the butter is melted and combined with the honey.
3. Whisk in milk and egg yolks until combined, then add almond meal and whisk again. Sift in the self-raising flour, cinnamon and baking powder and mix to combine. Using an electric mixer, whisk the egg whites to stiff peaks then add to the cake mixture and fold through until just combined.
4. Divide mixture evenly between the two cake pans and bake for 30 minutes until a skewer inserted into center comes out clean. Remove from oven and stand for 10 minutes, then turn out onto a cool rack and cool completely.
5. Using an electric mixer, beat thickened cream until stiff peaks form, being careful not to over-beat as it will split. Spread half of cream over one of the cooled cakes, then place the second cake on top and top with the remaining thickened cream. To serve, drizzle with Capilano honey.
6. Storage: Keep refrigerated in an airtight container 2-3 days.

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