# Gluten Free Strawberry and Ricotta Honey Cake

**INTERMEDIATE • 1 HOUR**

This beautiful gluten-free cake will really put a spring in your step! It is made with cannellini beans instead of butter, Capilano honey instead of refined sugar and is brimming with the rich creaminess of ricotta and toasty almond meal. A lovely cake to share with friends and family at peak strawberry season!

| SKILL LEVEL | PREP TIME | COOKING TIME | SERVINGS |
|---|---|---|---|
| Intermediate | 20 mins | 40 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

- 400g can no-added-salt cannellini beans, rinsed, drained
- 70g (¼ cup) natural yoghurt
- 3 tsp vanilla bean paste
- 4 eggs
- 125g Capilano Pure Honey
- 40g (¼ cup) plain flour (or gluten free plain flour)
- 2 tsp baking powder
- 1 tsp cinnamon, ground
- 150g almond meal

To Serve

- 125g (½ cup) smooth ricotta
- 50g Capilano Pure Honey
- 130g (½ cup) natural yoghurt
- 400g fresh strawberries (½ for garnish, ½ for sauce)
- 2 tbsp Capilano Pure Honey, extra

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 160°C (fan-forced). Grease and line base & sides of a 20cm cake tin with baking paper. Combine honey and eggs in the bowl of a stand mixer Whisk until pale and thick, approx. 5-6 mins.

2. In a food processor combine drained cannellini beans, 70g yoghurt, cinnamon and vanilla. Blend until smooth.

3. Add beans to egg mixture and sift flour, baking powder, almond meal on top. Gently fold on low speed until just combined being careful not to lose too much air in the mixture.

4. Transfer mixture to prepared cake tin and bake for 40 mins. Check cake with a skewer in the middle - if it comes out clean the cake is ready. If it still needs a little more time, cover cake with foil and bake for an additional 10 mins until an inserted skewer comes out clean. Allow to cool completely before icing.

5. Prepare strawberry sauce by combining 200g strawberries with honey and vanilla in a blender. Pulse until smooth and keep chilled until ready to serve.

6. For icing, place ricotta, honey, 130g yoghurt and vanilla in the bowl of a stand mixture with paddle attachment. Mix on medium speed until smooth and voluminous. If too runny, chill until the mixture firms up again.

7. Use a spatula to dollop into middle of cake and gently spread to sides of cake, just before serving. Icing will be soft and slightly runny.

8. Top with fresh strawberries and strawberry sauce to serve.

**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!