

Vanilla Honey Sheet Cake

MEDIUM • 55 MINS

Save this recipe! A tender vanilla and honey cake topped with swathes of creamy, billowy cocoa honey buttercream. Everything you love about a simple butter cake, but *so* much better.



SKILL LEVEL Medium PREP TIME 20 mins COOKING TIME

SERVINGS

Ingredients

Cake

- 3 cups plain flour
- 1 tsp baking powder

Method

1. Preheat oven to 180° C. Grease and line sheet pan with baking paper. In a bowl whisk together the flour, baking powder bicarb soda and salt and set aside.

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

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- 1 teaspoon bicarb soda
- ½ tsp salt
- 4 large eggs, room temperature
- 180g (½ cup) Capilano Organic Raw Honey
- ½ cup caster sugar
- 2 tsp vanilla extract
- ¾ cup vegetable oil
- 1 cup buttermilk

Icing

- 270g (¾ cup) Capilano Organic Raw Honey
- 1 tbsp cocoa powder
- 170g cold butter, chopped
- 2 tsp vanilla extract
- 2 tbsp hundreds and thousands, to serve

Used in this recipe



Organic Raw Honey

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste
Perfectly pure, this honey is delicious drizzled
on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic
This exceptional honey has been hand
harvested by Aussie beekeepers from hives
located within a 5km organic foraging radius
and carefully packed to organic specifications.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you
need less in your baking, drinks and savory
recipes. Learn more about how to swap
Capilano for sugar in your recipes here.

Method

- 2. In another bowl combine eggs and sugar and whisk until combined. Add the vanilla extract and vegetable oil and whisk again. Gradually mix in the dry ingredients alternating between dry ingredients and buttermilk.
- 3. Pour batter into the lined sheet pan and level the top with a spoon. Bake for 30-35 minutes until an inserted skewer comes out clean. Remove from oven and set aside to cool completely before icing.
- 4. To make the icing, place cold butter, cocoa powder, vanilla extract, and honey in the bowl of a stand mixer. Mix on medium until combined and the texture is light and fluffy, about 8-10 minutes.
- 5. Spread on top of the cake and scatter sprinkles over the top. Refrigerate until ready to serve. Remove from fridge 15 minutes before serving.

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