Capilano Beesting Cake

The sweetest beesting ever! Tender layers of brioche sandwich a creamy vanilla custard filling. This classic German treat is finished with a flaky, toasty almond honey topping. Perfect with a cup of tea.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Capable Bakers	30 mins + 1 hr proving + 4 hr cooling	70 mins	8-10

Ingredients

Brioche

- 1½ cups baker's flour, plus extra for dusting
- 1 tsp dried yeast
- 2 tbsp caster sugar

Method

1. Combine bakers flour, yeast, caster sugar and salt in the large bowl of an electric mixer. Make a well in the center. (Bakers flour has increased protein and is preferred for yeast cakes and breads.)

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- 1/8 tsp salt
- ½ cup (125ml) milk, lukewarm
- 1 extra large egg, plus 1 yolk, extra
- 50g unsalted butter, softened

Topping

- 50g unsalted butter, cube
- 1/4 cup caster sugar
- 3/4 cup flakes almonds
- 1 tbsp milk
- 1 tbsp Capilano Organic Raw Honey

Pastry Cream Filling

- 300ml thickened cream
- 1 cup (250ml) milk
- 2 tsp vanilla bean paste
- 2/3 cup caster sugar
- 4 extra large egg yolks
- 1/4 cup cornflour

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

Method

2. Add milk and eggs. Mix to combine using a wooden spoon. Beat dough, using an electric mixer fitted with dough hook, on a medium speed, for 8 minutes or until smooth and elastic.

3. Add butter, a tablespoon at a time, beating well between each addition. Place dough in a lightly greased bowl and cover with plastic wrap. Chill for 12 hours.

4. Grease and line base and sides of a 21cm springform pan with baking paper, Put pan on an oven tray. Put dough on a lightly floured bench and knead until smooth and seamless. Put dough, smooth side up, into prepared pan and press to cover base of pan. Cover with plastic wrap and put in a warm place for 1 hour. Preheat oven to 170°C (fan-forced).

5. Meanwhile, make topping. Place all topping ingredients in a medium saucepan and stir until butter melts and mixture starts to simmer. Remove from heat and set aside.

6. Make pastry cream, place cream, milk and vanilla paste in a medium saucepan. Bring almost to boiling, then remove from heat. Place caster sugar, egg yolks and cornflour in a bowl and beat with an electric mixer until thick and pale. Gradually beat cream mixture into egg mixture. Pour into a clean saucepan and place over a medium heat. Stir constantly with a wooden spoon, beating more vigorously as the mixture thickens. Boil for1 minute, beating constantly. Transfer to a bowl and cover surface of pastry cream with plastic wrap. Set aside to cool.

7. Gently spread almond topping over dough. Bake 25 minutes or until topping is golden brown and brioche is cooked. Do not be concerned if the top rises slightly unevenly. Test with a skewer inserted into the center of the brioche – it should remove clean. Cool in pan.

8. Remove brioche from pan and use a serrated knife to split in half, horizontally. Place base of cake back in springform pan. Beat the pastry cream until smooth (or use a food processor). Spread evenly over base of brioche. Cut top of brioche into 8 wedges and place on top of pastry cream. This will allow the cake to cut more easily. Refrigerate until set (about 2 hours).

9. Tip: This classic cake is best enjoyed on the day of baking.

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