



HONEY MEAD LAYER CAKE

With Honey Buttercream and Burnt Honey Pastry Cream
Topped with Honeycomb Toffee and drizzled with Smoked Honey
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Serves: 12 - 15

Prep Time:

Cook Time:

Difficulty Level: Expert

Mead Blanc Syrup

Ingredients:

500 ml Mead Blanc, Honey Wine

Directions:

1. Gently simmer Mead Blanc honey wine on low-medium heat for approx. 45-60 min. or until reduced to 150ml.
2. Set in fridge to cool completely; approx. 1 hour.

Honey Cake

Ingredients:

600g of butter, softened
600g of Large eggs (approx. 9 eggs)
600g Sugar
600g Self-raising Flour, sifted
150 ml Mead Blanc syrup
20 ml Mead Blanc honey wine

Directions:

1. Grease four 8" round pans with canola oil.
2. Line the bottom of each pan with parchment paper.
3. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
4. In a stand mixer, beat butter until light and fluffy (approx. 2-5 min).
5. Slowly add in eggs, 1 at a time, until fully incorporated.
6. Beat in sugar for approximately 5 minutes, or until mixture becomes smooth.
7. Beat in sugar for approximately 5 minutes, or until mixture becomes smooth.
8. Slowly mix in 1/2 of the sifted flour until lightly incorporated then slowly mix in remaining flour until fully incorporated.
9. Mix in Mead Blanc syrup until fully incorporated.
10. Mix in Mead Blanc honey wine until fully incorporated.
11. Evenly divide batter into each cake pan (approximately 600g/pan).
12. Bake cakes on the centre rack for 28-32 minutes or until a toothpick can be inserted into the centre of the cake and come out clean.
13. Set cakes aside to cool completely.

Burnt Honey Syrup

Ingredients:

120 ml Rosewood Wildflower
Honey
80 ml 35% Cream

Directions:

1. In a pan, over medium heat, cook honey until dark amber in colour; approximately 10-15 minutes (should resemble maple syrup).
2. Add in cream and mix.
3. Set aside.

Burnt Honey Pastry Cream

Ingredients:

1 Litre of milk (2%)
 1/2 Cup of corn starch
 12 Egg yolks
 1/3 Cup Burnt Honey Syrup
 2 Tbsp Sugar
 2 Tbsp Rosewood Wildflower Honey
 1 tsp Salt
 1/4 Cup butter cubed

Directions:

1. In a stand mixer, on medium-high speed, beat butter until light and fluffy.
2. Slowly add in the burnt honey pastry cream and continue to beat until fully incorporated.
3. On a low mixing speed, add icing sugar 1 cup at a time until fully incorporated
4. Bring mixer to high speed and mix for approximately 8-10 minutes or until mixture feels smooth when pressed between your fingers.
5. Add in Rosewood Wildflower honey and lemon juice and mix until fully incorporated.
6. Cover and set aside until ready to assemble your cake.

Honeycomb Toffee

Ingredients:

1 pinch of salt
 1 Cup of sugar
 1/3 Cup of corn syrup
 1/2 Cup of water
 1/2 Tbsp of Baking soda

Directions:

1. Line an 8x8 square baking pan with parchment paper.
2. In a medium saucepan, add sugar, salt, corn syrup and water and gently mix together.
3. On medium heat, bring mixture to 300 degrees Fahrenheit (or 150 degrees Celsius) DO NOT STIR!
4. Once at 300 degrees Fahrenheit, whisk in baking soda for no longer than 5 seconds and pour mixture into your lined 8x8 baking pan.
5. Let cool for 1 hour before breaking apart.

Assembling the Cake

Directions:

1. Level and trim your cake rounds to remove any caramelization.
2. Spread a generous even layer of burnt honey buttercream on your first layer of cake taking care to reach the edges. Carefully stack your second cake layer on top of your buttercream layer so that it aligns evenly with your first cake layer and, using a clean off-set spatula, spread a generous even layer of your burnt honey pastry cream on top, taking care to reach the edges. Repeat until all layers are filled, leaving the last layer bare.
3. Crumb-coat your entire cake by lightly covering the top and sides of the cake in the burnt honey buttercream and, using a flat cake smoother tool or straight edge spatula, scrape off any excess buttercream from your cake.
4. Place in the fridge to chill for about 30-60 minutes or until you can touch the crumb coat without leaving a fingerprint.
5. Once your crumb coat is firm, remove from the refrigerator and cover the top and sides of the cake in a finishing layer of the burnt honey buttercream.
6. Crumble or break apart your honeycomb toffee and decorate your cake as you wish.
7. The final step is to drizzle Rosewood Smoked Honey around the top edges of the cake until it begins to drip down the sides of the cake.

Enjoy!