



# Lemon Myrtle, Ricotta & Honey Macadamia Cake

EASY • 55 MINS

This humble loaf cake takes native ingredients such as zesty native lemon myrtle and nutty macadamias to create a lovely dense, moist tea cake ideal with a steaming cup of tea. Perfect for savouring with friends on a golden afternoon.



**SKILL LEVEL**  
Easy

**PREP TIME**  
15 mins

**COOKING TIME**  
40 mins

**SERVINGS**  
1 loaf

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

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## Ingredients

- 2 eggs
- 60g (¼ cup) caster sugar
- 230g fresh ricotta
- 62g (½ cup) macadamia nuts, roughly chopped
- 120g (⅓ cup) **Capilano Pure Honey**
- 3 tbsp (45ml) canola or vegetable oil
- 2 tsp lemon myrtle, ground (alternatively use zest from ½ lemon)
- 170g (½ cup) plain flour
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt

## Method

1. Preheat oven to 160°C (fan forced). Line a 21cm x 11cm loaf tin with baking paper.
2. In a small bowl, whisk eggs and sugar until light and fluffy.
3. In a mixing bowl, combine ricotta, honey, oil, and lemon myrtle. Stir well then add to egg mixture and fold through gently.
4. Sift flour, baking powder, baking soda and salt directly over wet ingredients. Fold through gently.
5. Pour batter into loaf tin. Flatten surface, then scatter chopped macadamias over the top. Press nuts in gently.
6. Bake for 30-40 minutes, or until an inserted skewer comes out clean.
7. Store at room temperature for up to 2-3 days in an airtight container, or wrap in cling film and aluminium foil and freeze for up to 3 months.

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 hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

#### 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](#).

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