



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 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

- 2 eggs
- 60g (¼ cup) caster sugar
- 230g fresh ricotta
- 62g (½ cup) macadamia nuts, roughly chopped
- 120g (½ cup) **Capilano Aussie Outback 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



AUSSIE OUTBACK HONEY

Travel to Australia's outback, where ancient river systems, creeks and billabongs grow trees such as Mallee, Yapunyah, Bimble Box and Gum that our bees forage to create uniquely Australian honey.

Fruity, Caramel and Smooth

Squeeze the rich caramel taste of Outback Honey into your creamy porridge or bowl of muesli, enjoy its robust and fruity flavour in your cooking, or craft a distinct honey-flavoured treat in sweet recipes like a honey macadamia caramel slice or vanilla custard slice.

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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