



Honey Blondie Cake with Vanilla Cream

INTERMEDIATE • 1 HOUR 15 MINS

Capilano Pure Honey gives these fudgy blondie layers their signature golden sweetness, working in perfect harmony with melted white chocolate for a depth of flavour that's something special. Layered up with billowy vanilla cream, this is a cake that gets everyone talking.



SKILL LEVEL
Intermediate

PREP TIME
25 mins

COOKING TIME
35 mins

SERVINGS
12-16

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

- 200g unsalted butter, melted & cooled
- $\frac{3}{4}$ cup Capilano Pure Honey
- $\frac{1}{2}$ cup brown sugar
- 3 large eggs, room temperature
- 2 tsp vanilla extract
- $\frac{1}{2}$ cup milk or buttermilk
- 2 $\frac{1}{4}$ cups plain flour
- 1 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- $\frac{3}{4}$ tsp salt
- 120g white chocolate, chopped

VANILLA CREAM

- 2 $\frac{1}{2}$ cups thickened cream
- 2–3 tbsp icing sugar
- 1 $\frac{1}{2}$ tsp vanilla bean paste or extract
- Pinch of salt
- Optional: coloured sprinkles

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 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](#).

Method

1. Preheat your oven to 180°C fan-forced (200°C conventional). Grease and line two 9-inch (~ 23cm) round tins.
2. In a large bowl, whisk Capilano Pure Honey, brown sugar and eggs for 60–90 seconds until glossy and thickened. Add melted butter and vanilla, whisk until smooth, then add milk. Stir to combine.
3. Sift together flour, baking powder, baking soda and salt and fold into the wet mixture gently until combined. Stir through white chocolate chunks.
4. Pour half the batter into each tin, smoothing over on the top and bake for 30–35 minutes. Remove from the oven once the edges are set and golden, or look for a slightly softer edge for a fudgier texture.
5. Once baked, cool in tin for 10–15 minutes before transferring to a wire rack.
6. In a large bowl, whip cream, icing sugar, vanilla extract and salt on medium speed until soft-medium peaks are achieved. Stir through sprinkles. Keep in the fridge until ready to assemble.
7. Layer blondie cakes with vanilla cream and top with extra sprinkles. Enjoy!

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