



كيك العسل القشدي البنية

45 دقيقة • 12 كيك

الكيك القشدي البنية هو كيك لذيذ مصنوع من العسل والقشدة الحامضة. إنه كيك بسيط وسريع التحضير، مثالي للأطفال والعائلة. يمكنك أيضًا استخدامه كحلوى لذيذة مع الشاي أو القهوة.



المكونات
الكيك

المكونات
الكيك 20

المكونات
الكيك 25

المكونات
12

Ingredients

المكونات

- 165 جرام سكر أبيض
- 100 جرام زبدة

Method

1. سخن الفرن على 160 درجة مئوية. اخبز الكيك لمدة 12 دقيقة.

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

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- 180g (6.5oz) Capilano Pure Honey
- 3 Eggs
- 300g (10.6oz) Butter
- 1 1/2 cups (360ml) Milk
- 2 cups (500g) Flour
- 1 1/4 cups (310g) Sugar

For the GLAZE

- 130g (4.6oz) Butter
- 100g (3.5oz) Capilano Pure Honey
- 1 cup (250ml) Milk
- 150g (5.3oz) Sugar

Used in this recipe



Capilano Pure

Capilano Pure Honey is a natural, unprocessed honey that is perfect for baking. It has a rich, golden color and a sweet, floral flavor. Capilano Pure Honey is made from the finest honeybees in New Zealand and is available in a variety of sizes and packaging options.

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Method

2. Preheat the oven to 180°C (350°F). Grease a 20cm (8-inch) round cake tin with butter and line the bottom with parchment paper.
3. In a large bowl, whisk together the eggs, sugar, and honey until well combined.
4. Add the butter and milk to the bowl and whisk until the mixture is smooth and creamy.
5. Sift the flour and baking powder into the bowl and whisk until the mixture is well combined.
6. Pour the mixture into the prepared cake tin and bake for 25-30 minutes, or until a skewer inserted into the center comes out clean.
7. Remove the cake from the oven and allow it to cool in the tin for 10 minutes. Then, turn the cake out onto a wire rack and allow it to cool completely.

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