



## Vanilla Honey Sheet Cake

MEDIUM • 55 MINS

Save this recipe! A tender vanilla and honey cake topped with swathes of creamy, billowy cocoa honey buttercream. Everything you love about a simple butter cake, but \*so\* much better.



**SKILL LEVEL**  
Medium

**PREP TIME**  
20 mins

**COOKING TIME**  
35 mins

**SERVINGS**  
12

### Ingredients

#### Cake

- 3 cups plain flour

### Method

1. Preheat oven to 180°C. Grease and line sheet pan with baking paper. In a bowl whisk together the flour, baking powder bicarb soda and salt and set aside.

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- 1 tsp baking powder
- 1 teaspoon bicarb soda
- ½ tsp salt
- 4 large eggs, room temperature
- 180g (½ cup) **Capilano Honey**
- ½ cup caster sugar
- 2 tsp vanilla extract
- ¾ cup vegetable oil
- 1 cup buttermilk

#### Icing

- 270g (¾ cup) **Capilano Honey**
- 1 tbsp cocoa powder
- 170g cold butter, chopped
- 2 tsp vanilla extract
- 2 tbsp hundreds and thousands, to serve

## Method

2. In another bowl combine eggs and sugar and whisk until combined. Add the vanilla extract and vegetable oil and whisk again. Gradually mix in the dry ingredients alternating between dry ingredients and buttermilk.

3. Pour batter into the lined sheet pan and level the top with a spoon. Bake for 30-35 minutes until an inserted skewer comes out clean. Remove from oven and set aside to cool completely before icing.

4. To make the icing, place cold butter, cocoa powder, vanilla extract, and honey in the bowl of a stand mixer. Mix on medium until combined and the texture is light and fluffy, about 8-10 minutes.

5. Spread on top of the cake and scatter sprinkles over the top. Refrigerate until ready to serve. Remove from fridge 15 minutes before serving.

Used in this recipe

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