



# Bake It Easy

SIMPLE CAKES, SWEET TREATS, AND SAVOURY BAKES MADE WITH HONEY





## Dear Honey Lovers,

Loved by seasoned bakers and home cooks alike, these tried and true recipes are sure to earn a spot in your regular rotation. Each one is made to be shared, enjoyed and remembered.

We created Bake It Easy to make life's sweetest moments even sweeter. At the heart of this recipe collection are the milestones worth celebrating, the relaxed afternoons spent with loved ones, and late-night sweet treat cravings.

Woven throughout is Capilano Honey, adding a smooth, natural richness that lifts every recipe without complication. Simple to make, but never lacking in flavour.

**- The Capilano Kitchen**

# Pantry Staples

ITEMS YOU WILL USE MOST FREQUENTLY IN THE BAKE IT EASY COOKBOOK



Capilano Pure Honey



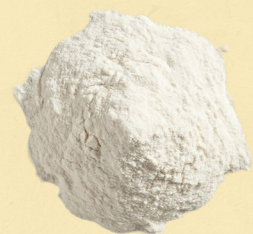
Butter



Eggs



Plain Flour



Baking Powder & Soda



Capilano Hot Chilli Honey



Milk



Vanilla Essence

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# Sweet Treats





# Honey Bee Sugar Cookies

**SERVES:** 24 Cookies    **PREP:** 30 mins (+ 2 hrs chilling)    **COOK:** 12 Mins

## INGREDIENTS:

100g unsalted butter, softened

¼ cup Capilano Pure Honey

¼ cup caster sugar

1 large egg, room temperature

1 tsp vanilla extract

1¾ cups plain flour

½ tsp baking powder

¼ tsp salt

200g white chocolate

1–2 tsp coconut oil

Yellow food colouring

Candy Bees, for decorating

**1.** Beat butter, Capilano Pure Honey and sugar until pale and fluffy (2–3 minutes), then beat in egg and vanilla extract until smooth.

**2.** Fold in flour, baking powder and salt. Mix just until combined. The dough will be soft but not sticky.

**3.** Place dough between two sheets of baking paper and roll out until 0.5cm thick. Place on a baking tray and chill for 2 hours, or ideally overnight.

**4.** Preheat the oven to 160°C fan-forced (170°C conventional). Line a baking tray with baking paper.

**5.** Using a cookie cutter, cut cookies and place on a baking tray. Roll out the remaining dough, and repeat.

**6.** Bake for 10–12 minutes, until edges are just set and tops look matte but pale. The cookies will firm up as they cool.

**7.** Melt white chocolate with coconut oil in a microwave-safe bowl in 20–30 second increments, stirring well between bursts. Add in food colouring and stir until desired colour is achieved.

**8.** Dip the top of each cookie into the chocolate. Gently twist and lift to allow excess to drip off. Place dipped cookies on baking paper.

**9.** Allow to set at room temperature or refrigerate for 5–10 minutes. Decorate with bees and enjoy!

# Brown Butter Honey Cookies

**SERVES:** 12 Cookies    **PREP:** 15 mins (+ 30 mins chilling)    **COOK:** 12 Mins

## INGREDIENTS:

115g unsalted butter

⅓ cup Capilano Pure Honey

¼ cup brown sugar

3 tbsp white sugar

1 large egg, room temperature

1 tsp vanilla extract

1½ cups plain flour

½ tsp baking soda

¼ tsp baking powder

½ tsp table salt

Sea salt flakes, for finishing

**1.** Place the butter in a small saucepan over medium heat. Swirl the butter as it melts until it turns a deep golden brown colour and has a rich, nutty aroma.

**2.** Remove from heat immediately and pour into a heatproof bowl, including the brown bits. Allow to cool for 10–15 minutes until warm but not hot.

**3.** Whisk Capilano Pure Honey, brown sugar and white sugar into the browned butter until smooth and glossy. Add the egg and vanilla and whisk until well combined and slightly thickened.

**4.** In a separate bowl, whisk together the flour, baking soda and table salt. Add the dry ingredients to the wet mixture and fold just until combined. The dough should be soft.

**5.** Cover and chill the dough in the fridge for 30–45 minutes.

**6.** Preheat the oven to 180°C fan-forced (200°C conventional) and line a baking tray with baking paper.

**7.** Scoop 12 portions of dough (about 1½ tablespoons each) and roll lightly into balls. Place evenly spaced on the tray. For a crackle top, leave dough in balls without flattening..

**8.** Bake for 10–12 minutes, until the edges are deep golden and the centres look just set but still soft. While the cookies are hot, sprinkle generously with sea salt flakes.

**9.** Allow cookies to cool on the tray for 10 minutes before transferring to a rack. Store in an airtight container.





# Honey Passionfruit Cupcakes

**SERVES:** 12 Cupcakes **PREP:** 35 mins **COOK:** 25 mins

## INGREDIENTS:

### CUPCAKES

- 250ml (1 cup) light olive oil
- 180g (½ cup) Capilano Yellow Box Honey
- 2 tsp vanilla extract
- Zest of 1 orange
- Juice of ½ orange
- 230g (1 cup) unsweetened Greek yogurt
- 160ml (⅔ cup) passionfruit pulp
- 300g (2 cups) plain flour
- 1 tsp baking powder
- ½ tsp bicarb soda
- 500g mascarpone (or more yoghurt)

### PASSIONFRUIT HONEY SYRUP

- 360g (1 cup) Capilano Pure Honey
- Juice of 1 orange
- 160ml (⅔ cup) passionfruit pulp

1. Preheat oven 180°C (fan-forced). Line cupcake tins with 12 cupcake liners.
2. In a mixing bowl, combine olive oil, honey, vanilla, orange zest, juice of ½ orange, yoghurt, and passionfruit pulp.
3. Sift in flour, baking powder, and bicarb soda. Mix until just combined.
4. Place ⅓ cup of batter into each cupcake liner.
5. Bake for 25–30 mins, or until an inserted skewer comes out clean. Remove and place on a cooling rack.
6. While cupcakes are baking, make syrup (syrup can be made a day ahead). In a saucepan, combine honey, orange juice, and passionfruit pulp. Bring to a simmer, stirring constantly. Simmer for 2 minutes then remove from heat.
7. While cupcakes are still warm, spoon 1–2 tsp syrup over each. Once cooled, top with mascarpone and extra syrup, then serve.

**Storage instructions:** Store assembled cupcakes in airtight container in refrigerator for up to 2 days.

**For a fuller flavour, swap Capilano Pure Honey with Capilano MGO 100+ Manuka Honey!**



# Honey Matcha Cheesecake Sticks

**SERVES:** 12 Sticks   **PREP:** 15 mins   **FREEZE:** 3 hr

## INGREDIENTS:

200g arrowroot biscuits

7 tbsp unsalted butter, melted

1 tbsp Capilano Pure Honey

500g cream cheese

1 cup thickened cream

½ cup icing sugar

¼ cup Capilano Pure Honey

1 tablespoon lemon juice

250g white chocolate

2 tbsp warm water

3 tbsp matcha powder

## TOPPING:

500g white chocolate

1 tbsp matcha powder

**1.** Line a 25cm springform cake tin with baking paper along the base and sides.

**2.** Add the arrowroot biscuits into a Ziplock bag and use a rolling pin to pound into fine crumbs. Place the biscuit crumbs, melted butter and Capilano Pure Honey into a large bowl and mix well.

**3.** Spoon the crumb mixture into the lined tin and press down with your fingers to create an even biscuit base. Place the tin into the freezer for ten minutes so the base can firm up.

**4.** In a small bowl, use a matcha whisk or fork to mix the warm water and matcha powder. Set aside to cool.

**5.** Add the cream cheese, double cream, icing sugar, Capilano Pure Honey and lemon juice into a bowl, and mix with an electric beater. Whisk on high for two minutes or until light and fluffy. Pour in the cooled, melted white chocolate and cooled matcha liquid. Gently whisk to combine.

**6.** Spoon the matcha cheesecake mixture onto the biscuit base and smooth out with a spoon. Place into the freezer to set for three hours.

**7.** Remove the cheesecake from the tin and use a sharp knife to cut the cheesecake into 12 slices. Carefully poke a paddle pop stick into each cheesecake slice.

**8.** Line a tray with baking paper and place the cheesecake slices onto the tray. Freeze the cheesecake slices for 20 minutes to firm up again.

**9.** Break the white chocolate into pieces and place into a medium-sized heatproof bowl. Put the bowl into the microwave and melt in 20 second increments, stirring in between, until melted. Pour one quarter of the chocolate into a piping bag and chop off the tip.

**10.** Dip the cheesecake slices into the melted white chocolate, covering every side.

**11.** Dust over extra matcha powder, then pipe over an extra drizzle of white chocolate. Place back onto the tray and into the freezer for 10 minutes. Once set, serve and enjoy!

**Storage Instructions:** Store the remaining Honey Matcha Cheesecake Sticks in an airtight container in the freezer for up to five days. Remove the cheesecakes from the freezer ten minutes prior to serving.





# One Bowl Honey Cinnamon Doughnuts

**SERVES:** 12 Doughnuts    **PREP:** 10 mins    **COOK:** 15 mins

## INGREDIENTS:

### DOUGHNUTS

- ½ cup (180g) Capilano Pure Honey
- ½ cup (125ml) vegetable oil
- ¼ cup (60ml) milk
- 2 eggs
- 2 cups (300g) plain flour
- 2 tsp baking powder
- ¼ tsp bicarb soda
- ½ tsp cinnamon, ground
- ¼ tsp salt

### CINNAMON TOPPING

- 60g unsalted butter, melted
- 1 tbsp caster sugar
- 2 tsp cinnamon, ground

1. Preheat oven 170°C. Grease and flour 2 doughnut pans/tins with flour, tapping out any excess.
2. Place honey, oil, milk, and eggs in a large bowl. Whisk until combined.
3. Sift flour, baking powder, and bicarb into the mixture. Add cinnamon and salt and mix ingredients until just combined.
4. Scoop the doughnut batter into a piping bag or zip lock bag. Cut the corner (making a 1 – 1½ cm hole) and pipe batter into doughnut pan.
5. Place doughnut pans into the oven and bake for 12–15 minutes or until cooked through and slightly golden.
6. When cooked, remove pan from oven and leave doughnuts to cool in the pan for 5 minutes before removing and placing on a cooling rack.
7. Place melted butter into shallow bowl and combine sugar and cinnamon in a second shallow bowl. Take warm doughnuts and dip into butter, then dip into cinnamon sugar. Serve warm or set aside to cool.
8. Store in an airtight container for up to 5 days or frozen for up to 3 months.

**Your kitchen staple for every bake, now in a 1kg size that keeps up!**



# Honey Cake Pops

**SERVES:** 20–24 pops    **PREP:** 30 mins (+ 1 hr chilling)    **COOK:** 30 mins

## INGREDIENTS:

### CAKE

120g unsalted butter, softened

¼ cup Capilano Pure Honey

¾ cup sugar

2 large eggs, room temperature

1 tsp vanilla extract

1¼ cups plain flour

1½ tsp baking powder  
¼ tsp salt

¼ cup milk, room temperature

### Icing

200g white chocolate

Yellow gel food colouring

Cake pop sticks

Bee decorations

**1.** Preheat the oven to 180°C fan-forced (200°C conventional). Grease and line a small 20cm cake tin or loaf tin.

**2.** In a large bowl, beat the butter, Capilano Pure Honey and sugar together until pale and creamy. Add the eggs one at a time, beating well after each addition, then add in the vanilla.

**3.** In a separate bowl, whisk together the flour, baking powder, and salt. Add this dry mixture to the wet ingredients in three additions, alternating with the milk: dry – milk – dry – milk – dry. Stir gently after each addition until just combined, being careful not to overmix.

**4.** Pour the batter into the prepared tin and smooth the top. Bake for 25–30 minutes, or until a skewer inserted in the centre comes out clean.

**5.** Crumble the warm cake into a large bowl and beat with the paddle attachment until a dough forms. Add a little extra Capilano Pure Honey to help combine if needed. Once dough is formed, roll into small balls. Place the balls on a tray lined with baking paper and chill for 60 minutes.

**6.** Melt the white chocolate in the microwave in 20–30 second bursts, stirring in between. Add a few drops of yellow gel food colouring and mix until smooth and evenly coloured.

**7.** Dip the tip of a cake pop stick into the melted chocolate, then insert into the base of each cake ball. Dip the entire cake pop into the coloured chocolate, letting excess drip off. Stand upright in a foam block or a cup to set. Decorate and enjoy!



A detailed photograph of a baking workspace. In the foreground, a wooden board holds several golden-brown, round scones. One scone is cut in half, revealing a soft interior, and is topped with a generous amount of melted butter and a drizzle of honey. To the left, a white ceramic bowl contains more butter. In the background, a metal scone cutter sits on a surface dusted with flour, with a block of butter nearby. A small glass dish with honey and another with green herbs are also visible. The entire scene is set against a dark, textured grey background.

# Savoury Baking



# Jalapeño Cheddar Scones with Hot Honey

**SERVES:** 8–10 Scones    **PREP:** 20 mins    **COOK:** 18 mins

## INGREDIENTS:

2½ cups plain flour

2 tsp baking powder

½ tsp baking soda

½ tsp salt

60 g cold unsalted butter, cubed

1 cup grated sharp cheddar cheese, plus extra for topping

1–2 small jalapeños, seeds removed and finely chopped

2–3 tbsp chopped fresh chives

1 cup milk

1 large egg

2 tbsp Capilano Hot Chilli Honey

**1.** Preheat the oven to 190°C fan-forced (210°C conventional). Line a baking tray with baking paper.

**2.** In a large bowl, whisk together flour, baking powder, baking soda and salt. Combine the mixture with the cold butter using your hands until it resembles coarse crumbs. Stir through the grated cheddar, chopped jalapeños and chives.

**3.** In a separate bowl, whisk together the milk, egg and Capilano Hot Chilli Honey. Make a well in the dry ingredients and pour in the wet mixture. Mix gently with a spatula or knife until just combined, do not overmix. The dough should be slightly sticky but manageable!

**4.** Turn the dough out onto a lightly floured surface and gently pat to a 3cm thick round. Use a floured round cutter (or glass) to cut out scones and place them on the prepared tray. Brush the tops with a little milk and sprinkle extra cheddar on top.

**5.** Bake for 15–18 minutes, or until golden brown and cooked through. Remove from the oven and allow to cool slightly. Drizzle lightly with additional Capilano Hot Chilli Honey before serving for a sweet-and-spicy finish.

## Notes:

For extra heat, leave some seeds in the jalapeño!

Serve warm for maximum cheesiness, straight from the oven.

Scones freeze well before baking. Cut, freeze, then bake straight from frozen, adding 2 extra minutes to the baking time.

# Honey Mustard Sausage Rolls

**SERVES:** 16    **PREP:** 10 mins    **COOK:** 25 mins

## INGREDIENTS:

500g chicken mince

1 granny smith apple, peeled, cored & grated

1 tbsp Capilano Pure Honey

1 tbsp whole grain mustard

2 tsp Dijon mustard

1 tbsp fresh thyme leaves (or 1 tsp dried thyme)

½ tsp salt

½ tsp ground black pepper

½ cup fresh breadcrumbs (1 slice of bread made into crumbs) or ⅓ cup dried panko breadcrumbs soaked in 3–4 tablespoons milk

2 sheets puff pastry

1 egg

1 tsp Capilano Pure Honey (+ extra for brushing)

1 tsp sesame seeds, for garnish

1. Preheat oven to 200°C (fan-forced). Line a tray with baking paper.
2. In a large mixing bowl, combine chicken, apple, honey, whole grain and Dijon mustard, thyme, salt, pepper, and breadcrumbs. Once mince is combined, divide into 4 equal portions.
3. Cut one puff pastry sheet in half. Place ¼ of the mince mixture on one half-sheet of pastry. Shape mince into a sausage shape along the long edge, spreading it evenly to each end.
4. Roll pastry around mince to create a long roll. Pinch pastry at seam to seal.
5. Seam side down, cut roll into 4 pieces and place on prepared tray. Continue with remaining mince and pastry portions.
6. In a bowl, whisk egg and honey together. Brush sausage rolls with egg mixture, then sprinkle with sesame seeds.
7. Bake for 25 minutes, or until golden and cooked through.
8. Sausage rolls can be frozen for storage before or after baking wrapped in cling film and aluminium foil for up to 3 months.





# Wattleseed Honey Damper

SERVES: 4    PREP: 10 mins    COOK: 30 mins

## INGREDIENTS:

280g (2 cups) self-raising flour (+ extra to dust)

1 tbsp ground wattleseeds (+ extra to sprinkle) alternatively, use 2 tsp instant coffee powder

¼ tsp salt

30g cold butter, cubed

140ml (½ cup + 3 tsp) milk

3 tbsp (90g) Capilano Pure Honey

1. Preheat oven to 170°C (fan-forced). Line a tray with baking paper.

2. In a mixing bowl, combine flour, wattleseeds and salt. Rub cold butter into flour mix until coarse (alternatively, pulse in a food processor).

3. In a cup, dissolve honey in milk, then pour ¾ of it into flour mixture. Using a butter knife, mix until combined (if the mixture is too dry, add more of the milk – the dough needs to be soft, but not sticky).

4. Dust work surface with flour. Turn out dough and gently form a ball about 15cm in diameter. Place dough ball onto lined baking tray and flatten slightly

5. Dust dough with flour and sprinkle over additional wattleseeds. Using a sharp knife, score a cross into the top.

6. Bake for 30 minutes, or until golden and sounding hollow when tapped.

7. Serve hot with lashings of butter and Capilano Pure Honey

**Swap Capilano Pure Honey for Hot Chilli Honey to bring some heat!**





# Cakes



# Rustic Honey Butter Cake

**SERVES:** 12–16    **PREP:** 45 mins    **COOK:** 55 mins

## INGREDIENTS:

### SPONGE

250g unsalted butter, softened

1 cup caster sugar

3 tbsp Capilano Pure Honey

6 large eggs, room temperature

2 tbsp vanilla extract

3 cups plain flour

5 tsp baking powder

½ tsp salt

1 cup full-cream milk, room temperature

### BUTTERCREAM

300g unsalted butter, softened

4½ cups icing sugar, sifted

1 vanilla bean, seeds scraped (or 2 tsp vanilla bean paste)

2–3 tbsp milk

Pinch of salt

### HONEY GLAZE

½ cup Capilano Pure Honey

2 tbsp water

½ tsp vanilla extract

**1.** Preheat oven to 180 °C fan-forced (200°C conventional). Grease and line a 9.5-inch (24cm) round cake tin (or divide into two tins if you want slightly faster baking).

**2.** Cream butter, sugar & honey. Beat for 3–4 minutes until pale and fluffy.

**3.** Add eggs one at a time, beating well each time. Beat in vanilla extract.

**4.** Add flour, baking powder and salt to the wet mixture and begin incorporating whilst slowly adding milk. Mix gently on low speed or fold by hand until just combined.

**5.** Pour into tin(s) and smooth top. Bake for 50–60 minutes or 25–30 minutes if in two tins. Remove from the oven when springy to the touch and a skewer comes out clean. Let it cool in the tin for 10 minutes, then transfer to a wire rack.

**6.** Use your cake layer slicer to cut 6–8 even layers (1–2 cm each). Alternatively, you can use a sharp knife.

**7.** For the honey glaze, in a small saucepan over low heat, combine the Capilano Pure Honey, water and pinch of salt. Stir gently until the honey thins and becomes pourable. Don't let it boil, you just want it warm and slightly runny. Remove from heat and stir in vanilla if using. Allow the glaze to cool slightly (warm, not hot) before using.

**8.** Once the cake and glaze are cooling, beat butter for 4–5 minutes until pale and creamy. Gradually add icing sugar, beating well..

**9.** Add vanilla bean seeds, salt and milk. Beat until smooth, light and spreadable.

**10.** Slice each cake into 3–4 thin layers. Place one layer on a plate, lightly brush every alternate layer with glaze and top each with a thin layer of buttercream. Repeat until all layers are stacked. Top with extra buttercream and serve.





# Salted Pure Honey Cheesecake

**SERVES:** 10–12    **PREP:** 20 mins (+ 4 hrs or overnight chilling)

## INGREDIENTS:

### BASE

250 g store-bought plain sweet biscuits

125 g unsalted butter, melted

### FILLING

500 g full-fat cream cheese, softened

½ cup Capilano Pure Honey

1 tsp vanilla extract

½ tsp fine sea salt

1½ cups thickened cream, cold

Optional: fresh figs, to decorate

**1.** Grease and line the base of a 22–24 cm springform tin.

**2.** Place the biscuits in a food processor and blitz into fine crumbs. Add the melted butter and pulse until the mixture resembles wet sand. Press firmly into the base of the tin using the back of a spoon or glass. Chill in the fridge while you prepare the filling.

**3.** In a large bowl, beat the cream cheese until completely smooth and creamy, scraping down the sides as needed. Add the Capilano Pure Honey, vanilla and sea salt and beat again until fully combined and glossy.

**4.** In a separate bowl, whip the cold cream to soft peaks. Gently fold the whipped cream into the honey cream cheese mixture in two additions, using a spatula and light folding motions to keep the filling airy.

**5.** Spoon the cheesecake filling over the chilled base and smooth the top. Refrigerate for at least 4 hours, or preferably overnight, until set.

**6.** Just before serving, drizzle generously with extra honey and finish with fresh figs or berries.

**From hive to home, Capilano's 100% Australian honey has been a staple in kitchens across the country for over 70 years!**



# Honey Blondie Cake with Vanilla Cream

**SERVES:** 12–16    **PREP:** 20 mins    **COOK:** 35 mins

## INGREDIENTS:

### CAKE

200 g unsalted butter, melted & cooled

¾ cup Capilano Pure Honey

½ cup brown sugar

3 large eggs, room temp

2 tsp vanilla extract

½ cup milk or buttermilk

2 ¼ cups plain flour

1 tsp baking powder

½ tsp baking soda

¾ tsp salt

120 g white chocolate, chopped

### VANILLA CREAM

2½ cups thickened cream

2–3 tbsp icing sugar

1½ tsp vanilla bean paste or extract  
Pinch of salt

Optional: coloured sprinkles

**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!





# Gluten Free Strawberry and Ricotta Honey Cake

**SERVES:** 10–12    **PREP:** 20 mins    **COOK:** 40 mins

## INGREDIENTS:

### BASE

400g can no-added-salt cannellini beans, rinsed, drained

70g (¼ cup) natural yoghurt

3 tsp vanilla bean paste

4 eggs

125g Capilano Pure Honey

40g (¼ cup) plain flour (or gluten free plain flour)

2 tsp baking powder

1 tsp cinnamon, ground

150g almond meal

### TO SERVE

125g (½ cup) smooth ricotta

50g Capilano Pure Honey

130g (½ cup) natural yoghurt

400g fresh strawberries (½ for garnish, ½ for sauce)

2 tbsp Capilano Pure Honey, extra

**1.** Preheat oven to 160°C (fan-forced). Grease and line base & sides of a 20cm cake tin with baking paper. Combine honey and eggs in the bowl of a stand mixer. Whisk until pale and thick, approx. 5–6 mins.

**2.** In a food processor combine drained cannellini beans, 70g yoghurt, cinnamon and vanilla. Blend until smooth.

**3.** Add beans to egg mixture and sift flour, baking powder, almond meal on top. Gently fold on low speed until just combined being careful not to lose too much air in the mixture.

**4.** Transfer mixture to prepared cake tin and bake for 40 mins. Check cake with a skewer in the middle – if it comes out clean the cake is ready. If it still needs a little more time, cover cake with foil and bake for an additional 10 mins until an inserted skewer comes out clean. Allow to cool completely before icing.

**5.** Prepare strawberry sauce by combining 200g strawberries with honey and vanilla in a blender. Pulse until smooth and keep chilled until ready to serve.

**6.** For icing, place ricotta, honey, 130g yoghurt and vanilla in the bowl of a stand mixture with paddle attachment. Mix on medium speed until smooth and voluminous. If too runny, chill until the mixture firms up again.

**7.** Use a spatula to dollop into middle of cake and gently spread to sides of cake, just before serving. Icing will be soft and slightly runny.

**8.** Top with fresh strawberries and strawberry sauce to serve.

# Lemon, Honey and Yoghurt Bundt Cake

SERVES: 10   PREP: 10 mins   COOK: 80 mins

## INGREDIENTS:

### CAKE

1 tbsp butter, melted

1 tbsp plain flour

3 eggs

¾ cup vegetable oil

1 ½ tbsp finely grated lemon rind

120ml lemon juice

540g (1 ½ cups) Capilano Pure Honey

1 ½ cups Greek yoghurt

450g (3 cups) self-raising flour, sifted

### HONEYED MACADAMIAS

½ cup raw macadamias

30g (1 tbsp) Capilano Pure Honey

Pure Honey

¼ tsp cinnamon

¼ tsp salt

### LEMON VANILLA ICING

225g (1 ½ cups) icing sugar, sifted

1 ½ tbsp lemon juice

1 tsp vanilla extract

**1.** Preheat oven to 160°C (fan forced). Grease a 22 cm diameter Bundt tin liberally with melted butter then dust with flour. Do not use cooking spray.

**2.** Combine eggs, oil, lemon rind & juice, honey and yoghurt in a large bowl. Add sifted flour and fold until well incorporated. Pour batter into the prepared tin and bake for 45 minutes, or until an inserted skewer comes out clean. Cool the cake in the tin for 10 minutes before turning out onto a rack to cool completely.

**3.** Honeyed Macadamias: Preheat oven to in a 175°C (fan forced). Combine macadamias, honey, cinnamon and salt. Scatter onto a small tray lined with baking paper, ensuring nuts don't touch. Bake for 5 minutes until lightly golden. Cool macadamias on a plate, then roughly chop, leaving some whole.

**4.** Air Fryer: Follow the above method to prepare the macadamias. Preheat the air fryer to 160°C. Lay a piece of baking paper in the basket and arrange the macadamias on the paper, ensuring none of the nuts are touching each other. Air fry the macadamias for 3 minutes, give the basket a shake, then air fry for a further 4 minutes. Cool the macadamias on a plate, then roughly chop before using.

**5.** Icing: In a small bowl combine icing sugar, lemon juice and vanilla, mix until smooth. Spread over cooled cake and finish with macadamias and lemon zest curls.

**Tips & Tricks:** Prepare the honeyed nuts while the cake is baking in the oven. Cooled nuts will keep up to two weeks in an airtight container. • Use ground cardamom in the macadamias rather than cinnamon for a different flavour.





# Flourless Whole Orange Honey Cake

**SERVES:** 12    **PREP:** 15 mins    **COOK:** 90 mins

## INGREDIENTS:

### CAKE

2 medium oranges  
(280g approx.)

4 eggs

240g ( $\frac{2}{3}$  cup) Capilano  
Pure Honey

1 tsp vanilla extract

1 tbsp baking powder

400g (4 cups) almond  
meal, sifted

### HONEYED ORANGES

2 medium oranges  
(280g approx.)

360g (1 cup) Capilano  
Pure Honey

250ml (1 cup) water

1 cinnamon quill

### TO SERVE

2 tbsp chopped  
pistachios

Greek yoghurt

Thyme leaves

**1.** Place oranges in saucepan of water and bring to the boil, then simmer for 20 minutes. Once cooked, blend until smooth in food processor and weigh 185 g of orange puree.

**2.** Preheat the oven to 150°C. Grease and line a 22 cm round springform tin.

**3.** In a stand mixer, whisk eggs for 1 minute on medium, add honey and continue whisking for 5 minutes until thick, but still a little runny. Gently fold in vanilla and reserved orange puree, followed by the baking powder and almond meal until just incorporated.

**4.** Pour batter into prepared tin and bake for 50 – 60 mins, or until a skewer comes out clean. Allow to cool completely before removing from tin.

**5.** Slice oranges into 5mm slices, set aside

**6.** Combine honey, water and cinnamon quill in a large saucepan over medium-high heat. Stir to dissolve the honey then add the sliced oranges. Bring to the boil, reduce the heat to a simmer and cook the oranges for 8–10 minutes until the skin appears translucent.

**7.** Use a fork or slotted spoon to remove orange slices, rest on a plate. Continue simmering the syrup for 20 minutes until thick, then return orange slices to syrup and continue simmering for 5 minutes. Turn off heat, remove orange slices and lay them on a wire rack to cool completely. Reserve the syrup.

**To Serve:** Transfer cake to serving platter, then arrange orange slices on top. Scatter with chopped pistachios, thyme and serve with syrup and yoghurt.

**Storage:** Keep for up to 3–4 days in an airtight container

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