

R e c i p e

ORANGE HONEY CAKE TOPPED WITH FIGS



ORANGE HONEY CAKE

t o p p e d w i t h F i g s

Recipe: **EMMA DUCKWORTH**

INGREDIENTS

FOR THE CAKE

- 100 g honey, plus extra to serve
- 400 g unsalted butter
- 240 g granulated sugar
- 6 eggs
- 70 g self-raising flour
- 150 g coarse semolina
- 300 g ground almonds
- 4 tsp orange blossom water
- Zest 3 organic oranges

FOR THE FILLING

- 1 jar Bonne Maman Fig Preserve



TIME

Prep Time: 20 min
Cooking Time: 25 min



SERVING

12



CATEGORY

Dessert



ISSUE

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STEP 1

Preheat oven to 150C. Grease and line base and sides of three 7 inch cake tins with baking paper. Using an electric mixer, beat the butter and sugar until pale and fluffy. Add the eggs, one at a time, beating well after each addition. Add the honey, flour, semolina, ground almonds, orange blossom water and orange zest and stir well to combine.

STEP 2

Spoon the mixture equally between the three cake pans. Bake for 25 minutes or until a skewer comes out clean when inserted into the centre. Remove from the oven and allow to cool in the pans for ten minutes before turning out onto wire racks and allow to cool completely.

STEP 3

In a large bowl beat butter until light and fluffy. Add the icing sugar, orange extract, orange zest and beat until well combined. Add one tablespoon

FOR THE BUTTERCREAM

75 g butter
320 g powdered icing sugar
½ tsp orange extract
1 organic orange, zest
2 tbsp orange juice

TO SERVE

6 figs, halved or quartered
2 tbsp honey
Greek style yogurt

at a time of orange juice and beat until desired consistency has been reached.

STEP 4

To assemble: Place one layer of cake on a cake plate and spoon half the jar of fig preserve onto the cake layer and spread evenly to the edges. Place the second layer of cake onto the jam and repeat adding the remaining jam. Place the last layer of cake onto the jam. Spoon the buttercream onto the top and using an offset spatula, spread the buttercream over the top of the layer cake. Place the figs on the top and drizzle the honey over the figs. Serve with a dollop of Greek yogurt.