

South African Honey Cake

with Honey Butter Sauce

This traditional South African Heuningkoek (Honey Cake) is a delicious vanilla cake served right out of the oven oozing with a hot honey butter sauce.



Serving Suggestion

the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{2}{3}$ cup mild extra-virgin olive oil (134g)
- $\frac{3}{4}$ cup warm, whole milk (180g)
- 2 tablespoons honey (45g)
- 1 tablespoon juice and zest from a small orange

Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the warm milk, honey, orange juice, zest and the vanilla cake mix. Beat on low speed for one minute until well combined.

Pour batter into prepared pan and bake for 40-45 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Sauce

YOU WILL NEED

- $\frac{1}{4}$ cup mild honey (90g)
- $\frac{1}{4}$ cup butter (56g)
- $\frac{1}{2}$ tablespoon orange juice
- $\frac{1}{8}$ teaspoon salt

Microwave honey, butter, orange juice and salt on high for 1-2 minutes or until the butter has melted.

Poke holes in the hot cake, pour the sauce all over and serve immediately.