

PREMIER®
YARNS



Honey Berry Flower Cake

FREE RECIPE

Honey Berry Flower Cake



A layered honey almond cake with a vegan berry frosting decorated with pressed flowers.

TOTAL TIME: 1 hour & 30 minutes
SERVINGS: 12

INGREDIENTS:

- ¾ cups ghee *softened*
- ⅓ cup coconut sugar
- ¾ cup honey
- 1 tbsp lemon zest
- 1 tsp vanilla paste
- 3 eggs
- 2 cups organic cake flour
- 1 cup almond flour
- 1 ¼ tsp baking soda
- ¼ tsp sea salt
- ½ cups cashew milk *homemade or made with real cashews*

Berry Cream Cheese Icing:

- ½ cup blueberries
- ½ cup raspberries
- ½ cup blackberries
- 4 cups organic powdered sugar
- 8 oz natural vegan cream cheese
- ½ cup ghee
- 1 tsp lemon zest
- ½ tsp almond extract
- pinch of sea salt
- assortment of pressed flowers

DIRECTIONS:

1. Preheat the oven to 350 F. Line two small cake pans (about 6in) with parchment paper and grease the side with ghee or butter. Set aside.
2. In a large mixing bowl cream together the ghee, coconut sugar, honey, lemon zest and vanilla. Mix together until fluffy for about three minutes. Add in each egg one at a time and continue to whisk together.
3. In a separate bowl sift together cake flour, almond flour, baking soda, and sea salt. Gradually stir in the dry ingredients into the wet. Lastly pour in the cashew milk and continue mixing until well combined.
4. Pour the cake batter evenly into the cake pans and smooth the top of each. Bake for 35-40 minutes or until a toothpick inserted in the center comes out clean. Let cool.
5. In a small sauce pot simmer together the berries until you create a sauce. This should take about 25 minutes. Let cool and place in the fridge until chilled.
6. To make the cream cheese frosting beat together the cream cheese and the ghee in a bowl. This should be a fluffy consistency. Add in the powdered sugar and continue to whip together. Add in the lemon zest and almond extract. Pour in the berry sauce and beat until well combined. Let chill in the fridge.
7. Once the icing is chilled and the cake is cooled, place the first cake layer on the cake stand and add icing on the top. Then place the second cake on top. Continue to ice until the cake is covered. Smooth out the icing and add on the pressed flower for decoration.

MEET THE CREATOR



My name is Claire Sporck and I am a photographer, food stylist and content creator. I have always had a strong passion for food and ironically enough, my last name is a utensil, so hey, I guess it was meant to be. What I love most about cooking is how beautiful natural and seasonal ingredients are. I make sure to incorporate this beauty into every recipe I make and believe that we should be eating real seasonal ingredients whenever we cook at home.

I am lucky enough to have formed my passion into my own business where I create recipes, lifestyle content, and hosted parties for some of my favorite brands. I hope to spread my love for food and cooking for others by sharing my recipes and all the things that bring me joy.