

Bee Sting Cake

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/south-african-bee-sting-cake-recipe-with-honey>

Ingredients:

- 2 cups whole milk
- 2 large eggs
- 2 large egg yolks
- 1/4 teaspoon salt
- 2/3 cup granulated sugar
- 4 teaspoons vanilla extract
- 1/4 cup cornstarch
- 3 tablespoons unsalted butter cold, cubed
- 1 cup flour all-purpose
- 2 tablespoons unsalted butter at room temperature
- 1 tablespoon granulated sugar
- 1 teaspoon instant yeast
- 1/2 teaspoon salt
- 1 large egg
- 2 tablespoons water tepid
- 4 tablespoons unsalted butter
- 1/4 cup granulated sugar
- 2 tablespoons honey
- 1 tablespoon heavy cream
- 3/4 cup sliced almonds

Nutrition:

1. Calories: 880 calories
2. Carbohydrate: 101 grams
3. Cholesterol: 350 milligrams
4. Fat: 46 grams
5. Fiber: 3 grams
6. Protein: 17 grams
7. SaturatedFat: 22 grams

8. Sodium: 560 milligrams
 9. Sugar: 66 grams
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