



Bienenstich (Bee Sting) Cake

-This traditional German cake has a crunchy honey and almond topping, a brioche-style base, and a pastry cream filling.

Cake

Ingredients:

About 1 Tablespoon (15 ml) of soft butter to grease your bowl

1/4 cup (60 ml) homogenized milk

1 teaspoon (5 ml) honey

1/2 Tablespoon (8 ml) yeast

2 cups (500 ml) all purpose flour

1/2 teaspoon (2.5 ml) salt

2 Tablespoons (30 ml) granulated sugar

2 eggs, beaten

1/4 cup (60 ml) butter, softened

Directions:

1. Prepare a bowl by lightly coating the inside with butter.
2. Warm the milk slightly in the microwave, stir in the honey, and then the yeast. Set aside to let the yeast froth a bit.
3. Using a table top mixer fitted with a paddle, combine the yeast mixture with the flour, salt, sugar, eggs, and butter. Mix on low for several minutes, until the ingredients are well combined. When you've got a good ball of dough formed in your mixer, take the dough out and place into the prepared bowl.
4. Cover the bowl with plastic wrap and set in a warm location. Let it rise until about doubled in volume, this will take about 1 ½ hours.
5. Prepare a 9-inch spring-form pan by coating it with cooking spray, and lining it with parchment paper as well. Also wrap the bottom of the pan with a piece of foil so the topping doesn't leak out while it is

- baking. I also placed the pan on a baking sheet, just to make sure no drips ended up on the bottom of the oven.
6. When the dough has risen, squish it down and form it into a round to fit into the cake pan. Cover the pan with plastic wrap and let it rise for about another hour.
 7. Meanwhile, make the pastry cream for the filling.

Pastry Cream

Ingredients:

- 1 cup (250 ml) milk
- 1 cup (250 ml) 35% cream
- 1/4 cup (60 ml) granulated sugar
- 1 whole egg
- 2 egg yolks
- 1/4 cup (60 ml) cornstarch
- 1/3 cup (80 ml) granulated sugar
- Pinch of salt
- 2 Tablespoon (30 ml) butter
- 1 teaspoon (5 ml) vanilla or almond extract

Directions:

1. In a saucepan, bring the milk, cream, and 1/4 cup of sugar just to the boil, then remove from heat.
2. In a medium size bowl, whisk the whole egg with the egg yolks, then whisk in the cornstarch, 1/3 cup of sugar, and pinch of salt.
3. Slowly add the hot milk mixture to the eggs mixture, whisking all the time. Pour the mixture back into the saucepan, set over medium heat, and cook and stir until mixture has thickened. Continue cooking for about 5 minutes, stirring all the time.
4. When it is thick, remove custard from heat and whisk in butter until it is thoroughly combined, then whisk in vanilla or almond extract. Scrape custard into a clean bowl, put either plastic wrap or a piece of parchment paper directly on the surface of the custard, and place in refrigerator to cool.

Cake Topping

Ingredients:

- 1/4 cup (60 ml) butter

1/4 cup (60 ml) granulated sugar
3 Tablespoons (45 ml) honey
pinch of salt
1 cup (250 ml) sliced almonds

Directions:

1. Do not make the topping until the cake dough has had its rising in the spring-form pan. Heat oven to 350 degrees Fahrenheit.
2. In a small saucepan, melt the butter over medium heat. Stir in the granulated sugar and honey. Continue cooking and stirring while mixture simmers, for about 5 minutes, or when the mixture is just becoming a golden brown colour.
3. Remove from heat and stir in almonds.
4. Scoop almond topping on top of proofed cake dough, spreading it out fairly equally over top of the dough.
5. Bake for 30 minutes. The topping should be a rich golden brown colour, and a toothpick should come out clean when poked into the center of the cake.
6. Cool cake in pan on rack for 15 minutes, then remove it from the pan and cool thoroughly on rack.

Notes about this cake

1. This is best eaten the same day it is made.
2. The pastry cream can be made a day in advance.
3. The cake can have its second rising in the cake pan, overnight in the refrigerator. The next day bring to room temperature (which will take a few hours), then follow topping and baking instructions.
4. I found this pretty much impossible to slice with the pastry cream in the middle, so I cut the cake into portions first, then scooped on the pastry cream as I was serving it – this was way easier.