



PREP: 30 min
COOK: 55 min
SERVES: 8

Honeycomb Lemon Cake

Let the tin do the talking with this honeycomb lemon pull-apart. No glaze needed, just a light brush of lemon honey syrup. Thanks to our friends at Nordic Ware Australia for the recipe and photograph.

Ingredients

Cake

3 cups (450g) plain flour
1 1/2 tsp baking powder
1 tsp baking soda
1/4 tsp salt
240g butter, softened
1 1/2 (330g) cups sugar
4 large eggs
2 tbsp lemon rind, finely grated
1 cup (250ml/g) sour cream

Glaze

1/4 cup (60ml/90g) honey

Method

STEP 1

Heat oven to 175°C (fan forced), grease and flour the pan then set aside.

STEP 2

In medium bowl, combine flour, baking powder, baking soda and salt; set aside.

STEP 3

In large bowl, beat butter and sugar on low speed until blended, then beat on medium speed until light and fluffy. Add eggs and beat until well blended.

STEP 4

Add flour mixture, sour cream and lemon rind; blend on low speed for 1 minute, scraping the bowl often. Beat on medium speed 2 minutes.

STEP 5

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Ingredients

1/2 cup (75g) icing sugar
2 tbsp (40ml) lemon juice (approx 1
lemon)

Method

Spoon batter into prepared pan and bake for 45-55 minutes until an inserted skewer comes out clean. Allow to cool for 10 minutes in the pan.

STEP 6

In small saucepan, combine all glaze ingredients and heat over medium heat until sugar dissolves and glaze is warm.

STEP 7

Invert the cake onto a cooling rack (after 10 minutes cooling) and brush with honey glaze.

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