



PREP: 40 min +
chilling +
rising
COOK: 40 min
SERVES: 10-12

Bee Sting Cake Recipe

This double layered brioche cake is oozing with a thick, rich vanilla custard and finished with crunchy honeyed almonds. The sweetest bee sting you've ever had, guaranteed!

Ingredients

Custard

2 cups (500ml) full cream milk
4 tsp Queen Vanilla Bean Paste
6 large egg yolks (approx. 110g)
½ cup (110g) caster sugar
1/3 cup (50g) corn flour
45g butter, room temperature

Brioche

½ cup (125ml) lukewarm milk
¼ cup (55g) caster sugar
1 ½ tsp dried yeast

Method - Custard

STEP 1

Place milk, and Vanilla Bean Paste in a large saucepan over a low heat and bring to a simmer. Remove from heat and set aside.

STEP 2

Combine egg yolks, sugar and corn flour in a large bowl and whisk to form a thick paste. Add a few tablespoons of warm milk mixture to thin out the mixture if necessary.

STEP 3

Slowly add half a cup of milk at a time to the egg mixture while whisking. Continue until all the milk has been added. Pour mixture back into saucepan over a low heat and bring to the boil, stirring constantly. Once mixture starts to boil, keep mixing for 1 minute and then remove from the heat and pour into a clean bowl.

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Ingredients

2 cups (300g) plain flour
50g unsalted butter, softened
1 tsp Queen Vanilla Bean Paste
2 large egg yolks
1 large egg

Topping

70g unsalted butter
¼ cup (55g) caster sugar
2 tbsp honey
1 tbsp thickened cream
1 cup (120g) flaked almonds

Method - Custard

STEP 4

Place a piece of cling wrap directly over the pastry cream and allow to cool for 30 minutes before whisking through butter. Allow to cool completely, before refrigerating until chilled.

Method - Brioche

STEP 1

In the bowl of a stand mixer fitted with dough hook attachment, combine milk, sugar and yeast and allow to sit until foamy. Add remaining ingredients and mix on low for 1 minute, before increasing the speed and mixing for a further 5 minutes. Place cling over mixer bowl and allow dough to rise for 1 hour or until almost doubled.

STEP 2

Grease and line the base and sides of a deep 20cm round cake tin. Turn dough out onto a lightly floured bench and knead for 4 minutes, adding more flour if needed. Press into the base of prepared tin, ensuring dough covers the base of the tin. Allow to rise in a warm place for 30 minutes.

Method - Topping

STEP 1

Preheat oven to 180°C (fan forced). Prepare topping at the start of the second rise. Place all ingredients excluding flaked almonds in a medium saucepan over a low to medium heat until butter melts and mixture starts to simmer, cook for 1 minute until slightly thickened, do not brown. Remove from the heat and add flaked almonds, stirring well to combine. Set aside to cool.

STEP 2

Spoon almond topping over risen dough, do not worry about spreading the almond mixture as it will flatten out during baking. Bake for 25-30 minutes until golden. Allow to cool for 10 minutes in tin, before transferring to a wire rack to cool completely.

STEP 3

Slice cake in half and spread custard over the base of the cake. Place top half on top of custard.

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