



### **Sweet Almond Sticky Honey Cake**

*Drenched in orange blossom honey & topped with salted smoked almonds*

#### **Cake:**

- 1-1/2 cups Panko bread crumbs or cake crumbs
- 1-1/2 cups finely ground almond flour
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 cup light brown sugar
- 1/2 cup orange blossom honey
- 3 eggs
- 1 Tablespoon lemon juice
- 2 Tablespoons orange juice
- 1 teaspoon grated orange peel

#### **Orange Blossom Honey Syrup**

- 3/4 cup orange blossom honey
- 2/3 cup granulated sugar
- 1/2 cup orange juice
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 3/4 cup chopped smoked almonds

Preheat oven to 350 degrees F. Generously grease 9-inch round cake pan; line pan with silicone baking sheet or parchment paper; set aside.

In a medium sized bowl, combine crumbs, almond flour, cinnamon, and salt. Set aside.

In mixing bowl, beat remaining cake ingredients for 5 minutes until eggs are foamy. Fold in reserved dry ingredients. Spoon into prepared cake pan. Bake until cake pulls away from sides and tester comes out clean, about 30 to 35 minutes.

**Prepare Honey Syrup:** In saucepan, combine all syrup ingredients except for chopped almonds. Cook on medium heat until slightly thickens, about 12 minutes. Set aside.

Allow cake to cool about 10 minutes. With a skewer or long fork, poke holes in cake. Brush lightly with warm syrup, spoon remaining syrup over cake. Sprinkle cake top with half of chopped almonds to adhere to honey top. Allow to cool for 10 to 15 minutes; loosen sides of cake; carefully invert onto serving dish. Sprinkle remaining chopped nuts over the top of cake. Garnish top of cake with strawberry slices.

Serve at room temperature with whipped cream, ice cream, or plain Greek yogurt. Yield" about 12 to 14 small slices

**Cook's Note:** This cake has the sweetness of a Baklava dessert. This honey cake tends to brown quickly so we lower the heat to avoid over browning. We served it with dollops of Greek yogurt, but whipped cream would also be delicious.

**Recipe Inspired by:** Chef Phoebe Lawless from Durham, NC She used roasted peanuts in her cake. <http://www.achefsliferies.com/recipes/42>

**About the Recipe:** Be prepared for one of the sweetest cakes, filled with lots of honey. We added some citrus notes and salted smoked almonds as a contrast to the sweet flavors. Serve in small slices with some fresh berries and yogurt or whipped cream. It's Bee Sweet!