



Honey Layer cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 400 grams of wheat flour
- 1/3 cup of sugar
- 2 eggs
- 1 tea spoon of soda
- 1/2 cup of honey
- 100 grams of butter

Cream:

- 1/4 cup of semolina
- 250 ml of milk
- 100 grams of butter
- 1/2 cup of sugar
- 1 lemon, juice only
- almond oil

Other:

- 1 cup of blackcurrant jelly
- chocolate icing

Instructions

1. Melt butter and honey in small pot, remove from heat and cool down.
 2. Whip eggs with sugar over warm bath.
-

-
3. Mix butter & honey mixture with flour, baking soda, eggs and sugar, knead the dough.
 4. Ready dough divide into 4 pieces and each of them roll out into thin rectangular.
 5. Bake in preheated oven in 180 C degrees about 5 minutes, till it turns golden brown.
 6. Meanwhile prepare the cream. Boil semolina with milk, till it turns thick.
 7. Mix butter with sugar, then add semolina bit by bit, add lemon juice and a few drops of almond oil, mix well.
 8. To assemble the cake smear first layer with blackcurrant jelly, then with cream and cover with second layer of cake, repeat the procedure.
 9. Top of the cake cover with chocolate.