

Honey Cake with Mascarpone, Figs and Walnuts

Key Ingredients: Flour, nuts and fruit

Difficulty Level: Moderate

Preparation Time: Under 2 hours (1,5)

Serves: 10-12

For this recipe we prefer to use: Bakeware 24cm Springform Cake Tin

Ingredients:

For the base:

150g butter, softened or 130ml cooking oil plus 30ml water

200g brown sugar

150g honey

2 teaspoons organic orange zest

1 teaspoon vanilla extract

2-3 teaspoons espresso powder (optional)

3 eggs (medium size)

200g flour (type 405)

1/2 sachet baking powder (8 g)

100g coarsely chopped walnuts

For decoration:

50g sugar

50ml water

75g coarsely chopped walnuts

For the Mascarpone-Cream:

200g cream

2-3 tablespoons honey (according to taste)

1/2 teaspoon organic orange zest

1/4 teaspoon vanilla extract

250g mascarpone

5-6 fresh figs, quartered

Method:

Preheat the oven to 180°C or 160°C for fan-assisted. Grease the Le Creuset 24cm Springform Cake Tin or line it with baking paper

For the honey base, mix together the soft butter, brown sugar, honey, organic orange zest, vanilla extract and espresso powder in a food processor or using a hand mixer. Gradually add eggs and beat until fluffy

In a second bowl, mix the flour and baking powder well, add to the frothy mixture and stir briefly. Fold in the ground walnuts

Pour the batter into the prepared Springform Tin and bake in the preheated oven for 30 to 40 minutes.

It is best to carry out a skewer test (if there is still dough sticking to the skewer when it is removed, the cake should remain in the oven. If the skewer is clean, the cake is ready)

For the decoration, boil water with sugar until the sugar starts to brown slightly. Add the walnuts, reduce the heat and toss the walnut halves in the caramel, stirring constantly, until a nice caramel coating has formed. Let the walnuts cool down individually on a piece of baking paper

For the mascarpone cream, whip the cream in a bowl and mix with honey, organic orange zest and vanilla extract. Gently fold in the mascarpone

Remove the cake from the oven and allow it to cool down. Spread the topping generously over the cooled cake

Decorate the cake with fig wedges and caramelised walnuts

Tip:

The cake tastes best slightly warm from the oven. Spread the cream on the base just before serving