

Honey Crunch Cake

DISNEY'S Contemporary Resort
California Grill



Ingredients for Sponge Cake

- 8 tbsp. unsalted butter, cut into pieces
- ½ cup milk
- 1 ½ cups flour
- 2 tsp baking powder
- 3 large eggs
- ¼ tsp salt
- 1 cup sugar
- ¾ tsp almond extract
- ¼ tsp vanilla extract

Ingredients for Honey Crunch

- 1 cup sugar
- 3 tbsp. water
- 3 tbsp. corn syrup
- 2 ¼ tsp sifted baking soda

Ingredients for Honey Simple Syrup

- ½ cup water
- ½ cup sugar
- 2 tsp honey

Ingredients for Honey Whipped Cream

- 3 cups heavy cream
- ¾ cup confectioners' sugar
- 5 tbsp. honey



Directions for Cake

- Heat oven to 375 F.
- Combine milk and butter in pan on low heat, stirring, until butter melts.
- Remove from heat. Mix flour and baking powder.
- In bowl, whip eggs to break up. Whip in salt. Gradually add sugar, whipping until mixture lightens.
- Add extracts. Gently whip in milk and butter mixture.
- Fold in flour mixture in 4 additions, mixing until smooth after each addition.
- Pour into buttered and flour-dusted 9-inch pan. (Line with buttered parchment paper, if desired.) Bake 15-20 minutes.

Directions for Crunch

- Combine water, sugar and corn syrup in pan.
- When temperature reaches 310 F, whisk in sifted baking soda. Turn off heat.
- Let mixture rise up without stirring.
- Pour onto a Silpat mat. Cool completely.
- Break into pieces; store in airtight container.

Directions for Syrup

- Bring water and sugar to boil. While still warm, whisk in honey. Refrigerate.

Directions for Cream

- Whip cream and sugar on medium 2 minutes. Add honey.
- Increase speed. Whip to medium soft peaks.

Directions for Cake Assembly

- Cut cake in half. Drizzle bottom layer with syrup. Spread whipped cream on bottom layer.
- Arrange honey crunch on whipped cream and press into cream.
- Spread with a little more whipped cream. Set on top layer.
- Drizzle syrup on top layer. Frost top and sides with remaining whipped cream.
- Keep cake in refrigerator until ready to serve. Serve with remaining honey crunch.