



Oma's Bienenstich Recipe (Bee Sting Cake)

Cake Layer Ingredients:

- 2 eggs
- ¾ cup granulated sugar
- 1 cup flour, all-purpose
- 1 tsp baking powder
- pinch salt
- ½ cup milk
- 1 Tbsp butter

Topping Ingredients:

- ¼ cup butter
- ¼ cup granulated sugar
- 1½ Tbsp honey
- 1 Tbsp whipping cream
- 1 cup almond, slivered
- ½ tsp vanilla extract

Filling Ingredients:

- 2 cups whipping cream (minus the 1 Tbsp in topping)
- 2 Tbsp granulated sugar
- 2 Tbsp instant vanilla pudding powder

Cake Layer Instructions:

1. Preheat oven to 350 ° F.
2. Into large mixing bowl, mix eggs and sugar until thick and creamy.
3. Stir flour, baking powder, and salt together and stir into egg mixture.
4. Heat milk and butter to just about boiling (I microwaved for about 30 seconds), stir, and mix into batter.
5. Pour into greased 9-inch spring-form pan. Bake for about 20 - 30 minutes until firm to touch and wooden toothpick inserted into center comes out clean.
6. Meanwhile, make the topping!

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Topping Instructions:

1. In a small pan, melt butter over low heat. Add sugar, honey, and whipping cream, stirring continually.
2. Bring to boil, and boil gently for 5 minutes, stirring continually.
3. Stir in almonds and vanilla.
4. Set aside to cool slightly and carefully spread topping on cake immediately as it comes out of the oven.
5. Set oven to broil
6. Broil cake for a few minutes until the top is nicely browned being careful it doesn't burn!
7. Let cake cool on a wire rack. Remove outer ring from spring-form carefully.

Filling Instructions:

1. Whip cream, sugar, and instant vanilla pudding powder until stiff.
2. Cut cake in half when cold.
3. Spread filling on bottom layer.
4. Place top layer on top of filling. To make it easier to serve, cut this top layer first into wedges and then place on top of filling.
5. Keep refrigerated until ready to serve.

HINTS:

- If the topping gets too thick before spreading on cake, add an extra tablespoon of honey and/or cream and reheat.
- Place the outer ring of the spring-form pan back around the bottom layer in order to neatly put the filling on the cake. Place the top layer into the pan. Let sit in fridge until needed. Then remove the outer ring. Nice and neat!
- Bienenstich with the "chewy" topping can be difficult to cut through neatly without the cream filling squeezing out. If you wish, when you cut the cake into 2 layers, cut the top layer into serving size wedges before you place them neatly on top of the filling. Makes for neater serving.