



# HONEY CAKE

## 1. HONEY LAYER (baking tray 40x60 cm)

Honey Cake Mix JABEX	3 000 g
Eggs	540 g
Oil	900 g
Water	375 g
Honey	300 g

Mix all ingredients with a mixer (leaf end) and average speed for 3 minutes. Pour the dough onto 3 baking trays and bake at temp. 200°C for 8-10 minutes.

## 2. CREAM

Karpatka Cream JABEX	800 g
Milk	700 g
Water	700 g
Delicioso Coffee JABEX	1 000 g

Mix Karpatka, milk and water at average speed for 3 minutes (rod end). Add to the ready cream Delicioso Coffee gently stirring. Interlay all baked layers with ready cream, including top layer.

## 3. FINISHING

Toffee after baking JABEX	400 g
Coconut chips	at your discretion

Dose Toffee filling on a cake with a pastry bag. Sprinkle the whole with Coconut chips.

