



Honey Cake with Cinnamon Mousse

Ingredients

Honey Cake:

10 oz butter
¼ cup sugar
1 cup honey
4 tablespoons oil
1 ½ cup flour
2 tablespoons cornstarch
1/3 teaspoon baking powder
Pinch salt
6 eggs

Cinnamon whipped filling:

2 cups cream
2 teaspoons cinnamon
½ cup powdered sugar

Earl grey blueberry compote:

2 cups blueberries (fresh or frozen)
1 cup water
4 earl grey teabags
¾ cup sugar
Juice and zest from 1 lemon

Honey Phyllo:

10 sheets of phyllo dough
½ cup boiling water
½ cup honey

Directions

Honey Cake

1. In a mixer bowl combine butter, sugar, honey and oil.
2. Add dry ingredients, mix and scrape the sides and bottom of the bowl
3. Add eggs and mix for 3 minutes
4. Pour into pan and bake at 350 for 20 minutes or until done (depending on the size of the pan)

Cinnamon whipped filling:

1. Combine all ingredients in a mixer bowl with a whip
2. Whip until thick and fluffy
3. Spread on cake when the cake is fully cooled.

Earl grey blueberry compote:

1. Boil water and let tea bags steep for 10 minutes
2. Add remaining ingredients and let simmer until thick

Honey phyllo:

1. Combine the honey and water to make a syrup
2. Place one sheet of phyllo on a pan with parchment paper
3. Use a pastry brush to completely brush the dough with the honey syrup
4. Add another sheet of dough right on top of the first
5. Repeat with all the dough making sure to completely cover each layer with the syrup
6. Bake at 375 for 15 minutes or until golden and flakey.