



## Christmas honey cake

 Serves 8

Recipe by the CakeLab Tasmania

 2 hours

### INGREDIENTS

- 150 g mixed dried fruit
- 75 ml rum
- 1 cup all-purpose flour (120 g)
- 1 tsp baking powder
- $\frac{1}{2}$  tsp salt
- $\frac{1}{4}$  tsp cinnamon
- $\frac{1}{4}$  tsp baking soda
- 1 cup unsalted butter, softened (227 g)
- $\frac{1}{2}$  cup packed brown sugar (110 g)
- $\frac{1}{3}$  cup honey (80 ml)
- 4 large eggs, room temperature
- 1 tsp vanilla extract
- $\frac{1}{4}$  cup chopped walnuts, to serve (30 g)

### NOTES

- Use the best Tasmanian honey for richer flavor.
- After baking, pour extra rum on top and let soak overnight for deeper aroma.

### DIRECTIONS

1. Soak dried fruit and rum overnight,
2. Once fruit is soaked, preheat oven to 325°F (160°C).
3. Grease and line a 9-inch cake pan.
4. Whisk flour, baking powder, salt, cinnamon, and baking soda.
5. Beat butter, brown sugar, and honey for 3 minutes until fluffy.
6. Add eggs one at a time, then vanilla.
7. Add dry ingredients on low speed until just combined.
8. Fold in the soaked dried fruit mixture.
9. Pour batter into the pan, smooth the top, and bake 40 minutes or until a wooden pick comes out clean.
10. Cool 20 minutes, then serve warm with sour cream or vanilla ice cream, honey, and walnuts.



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