

MEDOVİK (Honey Cake)

FROM THE KITCHEN OF

Alena

FLAVORS OF

Belarus



Ingredients

Cake

2 eggs

1 cup sugar

2 tablespoons honey

2 teaspoons baking soda

50 grams margarine

3 to 3.5 cups flour

Frosting

2 cups sour cream

½ cup heavy whipping cream

1 teaspoon vanilla extract

2 cups powdered sugar

INSTRUCTIONS

Cake

In a heatproof bowl, prepare a water bath. In another bowl, combine eggs, sugar, honey, baking soda, and margarine. Place the mixture over the water bath and cook, stirring constantly, for 10 minutes. Gradually add flour, one cup at a time, mixing until a workable dough forms.

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FROSTING

In a mixing bowl, beat or whip the heavy whipping cream until stiff peaks form. Gently fold in the sour cream, followed by the vanilla extract and powdered sugar. Adjust sugar to taste. Refrigerate the frosting until ready to use.

BAKING

Preheat the oven to 400° and prepare baking sheets. Divide the dough into 10 equal parts. Roll out each part into a thin layer and bake in the center of the oven for four minutes, rotating halfway through. Gather any remaining dough scraps onto a baking sheet and bake for an additional five minutes. Once cooled, crush or blend the scraps into a powder for topping.

ASSEMBLY

Allow the baked cakes to cool completely. Spread frosting over each cake layer. Optionally, add fruits or chocolate on top of the frosting. Sprinkle the powdered cake scraps over the top of each cake. Cover the assembled cakes and refrigerate for at least 12 hours before serving.



Alena

Alena, a proud native of the Republic of Belarus, hailing from then picturesque town of Pinsk. Raised in a bustling household, she thrived academically and explored various career paths after school. Now, as a devoted wife and mother to two precious daughters, Alena's passion for homemade cooking shines through. She delights in preparing delicious meals for her family, and her culinary skills extend to volunteering at the church, where she helps cook for special events.

