

Beehive Cake

HABA dinner – January 23, 2016



The cake recipe I used for the HABA beehive cake was a lemon blueberry pound cake recipe from a 2013 Leduc Blueberry recipe sheet. I did not use the drizzle mentioned in step #10. After the cake was cooled I assembled using buttercream to put the two halves together and royal icing to drizzle on the top and to cover the seams.

FACEBOOK ENTRY WINNER

LEMON BLUEBERRY POUND CAKE
Submitted by: Kathleen Ann Siler

Ingredients:

- 2 cups granulated sugar
- 1/2 cup light butter
- 1/2 (8-ounce) block 1/3-less-fat cream cheese, softened
- 3 large eggs
- 1 large egg white
- 3 cups all-purpose flour, divided
- 2 cups fresh or frozen Michigan blueberries
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 (8-ounce) carton lemon low-fat yogurt (I used a lemon meringue flavored yogurt)
- 2 teaspoons vanilla extract
- Cooking spray
- 1/2 cup powdered sugar
- 4 teaspoons lemon juice

Directions:

1. Preheat oven to 350°.
2. Beat first 3 ingredients at medium speed of a mixer until well-blended (about 5minutes).
3. Add eggs and egg white, 1 at a time, beating well after each addition. Lightly spoon flour into dry measuring cup; level with a knife.
4. Combine 2 tablespoons flour and blueberries in a small bowl, and toss well. (This will help to keep blueberries suspended in the batter.)
5. Combine remaining flour, baking powder, baking soda, and salt.
6. Add flour mixture to sugar mixture alternately with yogurt, beginning and ending with flour mixture.
7. Fold in blueberry mixture and vanilla; pour cake batter into a 10-inch tube pan coated with cooking spray.
8. Bake at 350° for 1 hour and 10 minutes or until a wooden pick inserted in center comes out clean.
9. Cool cake in pan 10 minutes; remove from pan.
10. Combine powdered sugar and lemon juice in a small bowl; drizzle over warm cake. Cut with serrated knife.

EATING
Submitted

Ingredient

- 1 cup
- 1/2 c
- 1/2 c
- 1/3 c
- 1/4 c
- 6 drie
- 3 tab
- 5 tab

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Buttercream:

- 4 Tbs. (1/2 stick) unsalted butter
- 1 1/2 cups confectioners' sugar, sifted
- 1 Tbs. milk
- 1/2 tsp. vanilla extract
- Pinch of salt

Royal Icing:

- 1 cup confectioners' sugar, sifted
- 3 to 4 tsp. milk



(The HABA beehive cake was baked in a Nordic Ware beehive cake pan http://www.amazon.com/Nordic-Ware-Platinum-Collection-Beehive/dp/B0017140GQ/ref=pd_bxgy_79_img_3/192-5318463-7936520?ie=UTF8&refRID=0V2VT2ZZFCHWHZ9PB84G)

I used a baking spray (oil/flour spray) to prepare the pan. Sugar bees purchased at Amazon but might be available at your local cake decorating store.

Turn the cake out of the pan after 10 minutes. I used a bread knife to straighten the cake before turning out of the pan.