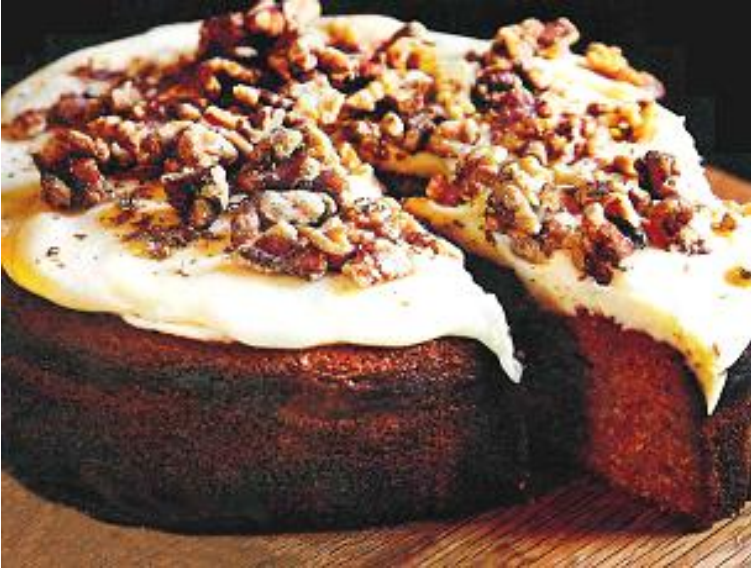


Janette's Spicy Honey Cake

Serves: 8-10



Preheat oven to moderate, 180 degrees C

Grease a 20cm round cake pan with butter and line with baking paper.

In a large bowl, whisk together:

3 eggs

½ cup brown sugar and a
vanilla pod (split and scraped)

Combine:

2 ½ tbsp strong espresso

2 ½ tbsp water and add to bowl, along with
250ml buttermilk

250ml extra-virgin olive oil

200g Kwongan Honey

Whisk until smooth.

Sift in:

2 cups self-raising flour,

1 tsp ground cinnamon

½ tsp ground allspice

pinch sea salt.

Whisk to combine. Pour batter into prepared pan and bake for about 50 minutes. Leave to cool completely.

To make honey frosting:

Place 250g mascarpone in a bowl and, using a spoon, gently stir in

1 tbsp Kwongan Honey, then

50g icing sugar until just combined.

Spread over the top of cake and top with some toasted walnuts.