

Ukrainian Honey Cake

RECIPE



2 1/2 cups
all-purpose
flour

1/2 cup
powdered
sugar

2 tsp
baking
soda

2 tbsp white
distilled
vinegar

1 cup
granulated
sugar

8 oz cool
whip –
frozen

1 cup honey –
microwaved
for 30
seconds

16 oz sour
cream –
room temp

8 oz cream
cheese –
room temp

1/2 tsp
table salt

8 eggs –
room
temp

BAKING INSTRUCTIONS



STEP 1 -

Preheat oven to 350°F/180°C. Line a large baking sheet with a parchment paper and set aside. In a large bowl, beat 8 eggs, 1 cup granulated sugar and 1/2 tsp salt until light and fluffy (8-10 mins on high).

STEP 2 -

In a small bowl, combine and stir 2 tsps baking soda and 2 tsps white distilled vinegar. Microwave 1 cup honey for 30 seconds. Add the baking soda/vinegar mixture, honey and 16 oz sour cream to the batter. Beat on low for 30-40 seconds just until combined.

STEP 3 -

Sift 2 1/2 cups all-purpose flour into the batter and with a mixer on low, beat until flour is combined. Batter will be runny and lose.

STEP 4 -

Pour batter into the prepared baking sheet and level to the edges with a spatula. Bake for 30 mins. Place a cooling rack over the baked cake and flip over the baking sheet. Remove parchment paper from bottom of cake. Place a large cutting board onto a cake and flip over again; let the babka cool. (Do not leave cake upside down for long, or it might break). Once cooled, cut off edges and cut babka into an even squares.

STEP 5 -

Making the frosting: In a medium bowl, combine and beat 8 oz cream cheese and 1/2 cup powdered sugar for 1 min on low-medium speed. Add 8 oz cool whip and continue beating on high until frosting is thick, for about 5 mins. Transfer frosting to a piping bag. Pipe the frosting onto each square.

