



# BIENENSTICH

## INGREDIENTS:

### Dough:

4 eggs  
1 cup sugar  
1 cup self-rising flour

### Filling:

2 teaspoons unflavored gelatin (about ⅔ packet)  
2 tablespoons water  
1 cup heavy cream, whipped to very soft peaks  
1 (3-ounce) package instant vanilla pudding mix  
1½ cups milk  
1 teaspoon vanilla extract

### Topping:

6 tablespoons (¾ stick/3 ounces) butter  
⅓ cup granulated sugar  
3 tablespoons honey  
2 tablespoons heavy cream  
1½ cups sliced almonds

## PREPARATION:

### Dough:

Preheat oven to 400°F. Beat the eggs and sugar together until creamy, about 3 minutes. Gently mix in the flour with a spoon. Pour the custard into a greased springform pan and bake until golden, approx. 20 minutes.

Remove the cake from the pan and let it cool. Carefully cut the cake in half horizontally - this is best done using a serrated knife. Take care that the layers are even. Set the cakes aside.

### Filling:

Soften the gelatin in the water, then heat the mixture (in a microwave oven set on low, or over low heat in a saucepan) until the gelatin has dissolved and the mixture is clear. Let it cool slightly. Fold a bit of the whipped cream into the gelatin, then fold

that back into the remaining whipped cream. Mix the instant pudding with the milk and vanilla, stirring for 2 minutes as the box directs. Immediately fold the whipped cream/gelatin mixture into the pudding. The pudding will begin to set up, so work quickly.

### Assembly:

Put the bottom cake layer back into the springform pan. Pour in the filling and put the second cake layer on top of the filling.

### Topping:

Melt the butter in a small saucepan over medium heat. Add the sugar, honey and cream. Bring the mixture to a boil, and boil it until it's taken on a very light gold color, 3 to 5 minutes. Stir in the sliced almonds, let cool slightly, then spread over the cake.

## NOTE:

Of all the cakes my mother bakes, this is my favorite. However, I changed the ingredients to make a more healthful version of this rich recipe. I used fat-free Cool Whip, sugar-free vanilla pudding and skim milk for the filling, and light butter and skim milk in the topping. I also substituted unsweetened shredded coconut for the almonds to provide a nut-free cake for my allergic friend Regan. If you have any questions, leave a comment on my blog, [www.bavgirl.com](http://www.bavgirl.com).

Happy Baking!  
Claudia

