

Orange Honey Cake with Harvest Fruit



Ingredients

Cake

3 cups all-purpose flour

2 tsp. baking powder

1 tsp. salt

1 cup buttermilk

1/2 cup honey

1-1/2 tsp. orange extract

1 stick butter, room temperature

1-1/2 cups sugar

4 eggs, room temperature

Vanilla Honey Cream filling

3 cups very cold heavy whipping cream

1 large box vanilla instant pudding

1 Tbsp. honey

Garnish

14 honey graham cracker sheets, crushed

Fresh fruit of choice

Directions

Preheat oven to 350° F. Butter and lightly flour three 8-inch round cake pans.

Combine flour, baking powder and salt in a medium bowl; set aside. Pour buttermilk, honey and orange extract into a small bowl. Mix well and set aside. Measure butter and sugar into a large bowl of a stand mixer fitted with a paddle attachment. Beat on medium speed for 4 minutes or until fluffy. Add eggs, one at a time, beating well after each addition and scraping down sides of bowl as needed. Incorporate dry ingredients a little at a time, alternating with the buttermilk mixture and ending with dry ingredients. Blend until just combined, being careful not to overmix. Distribute batter evenly between prepared pans. Bake 30 to 35 minutes, or until wooden stick comes out clean when inserted into center of cakes. Let set in pans for 10 to 15 minutes, then invert onto wire rack to finish cooling.

Prepare to make the filling while cakes are baking by placing a large mixing bowl and beaters into the freezer for 10 minutes. When time has elapsed, remove from freezer, pour in cream, add pudding mix, and beat on medium speed for two minutes. Drizzle in honey and mix on low for 1 minute. Transfer pudding mixture to fridge for 15 minutes; remove and mix again until desired thickness has been achieved. Return to fridge until ready to spread on cake.

Once cakes have completely cooled and are no longer warm to the touch, place one layer onto a serving platter or cake stand. Top with one cup of vanilla honey cream and smooth out evenly;

repeat with remaining two layers. Spread remaining cream around the outside of the cake and cover with crushed graham crackers. Top with fresh fruit and chill until ready to serve.