

Bienenstich (bee sting cake) with Brezel

Bienenstich is German for “bee sting”, and is a made with three layers: the cake dough, vanilla custard filling, and honey-glazed almond topping. German legend places this dessert’s rather violent origins back in the 15th Century, and it is still favoured today, and an essential for a German-style bakery.

About Michelle and Rita:



When Michelle Roth opened up the Gold Coast’s first authentic German bakery, Brezel, six months ago, people lined up for hours throughout the suburb of Varsity Lakes to get their hands on freshly baked pretzels. Since then, she has been building up

her small family business successfully all while fighting through tough COVID lockdowns, container shortages and shipping delays. Brezel, which is the German word for ‘pretzel’ now stocks over 60 various bakery goodies and organic local coffee. Recently they teamed up with Rita Junimann, an independent cake maker, who supplies the bakery with freshly made authentic German cakes. Perfect for the typical German ‘Kaffee & Kuchen’ (coffee and cake) afternoon tea.

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Makes 1

WHAT YOU NEED

4 eggs
200g sugar
100g plain flour
2 tsp baking powder
100g almond flakes
80g butter
50g sugar
5 tbsp honey

Filling:

400ml milk
60g sugar
1p Dr. Oetker Vanilla custard powder
250g thickened cream
2p Sahnesteif (Cream stabiliser) [SAVE PRINT](#)

WHAT TO DO

Preheat oven to 160 C. Line a baking tray with baking paper and place a baking ring (26cm diameter) on top. Or, you can line a springform pan with baking paper.

Separate eggs and beat whites with 100g sugar until soft peaks form.



In a separate bowl, beat egg yolks with 100g sugar. Add to the egg white.



Mix flour with the baking powder, sift onto the batter and fold in carefully.



Pour batter onto the prepared baking tray or spring form, even it out and sprinkle with almond flakes.



Bake for 45 minutes. Don't open oven in the first 30 minutes.



Melt butter with the sugar and the honey, pour evenly onto warm cake.



In a small pot, mix the milk with the sugar and custard powder and bring to a boil, stirring constantly for 1 minute. Pour custard into a bowl, cover with glad wrap to prevent forming a skin and let it cool.



Mix the thickened cream with a hand mixer starting slow and then medium to high speed until it becomes smooth and creamy, then add the stabiliser to it until the cream becomes stiff.



While mixing, add the custard spoon by spoon until everything is mixed through, smooth and creamy.

Cut cake in half, place bottom layer on to a cake board and

add the cream evenly onto the cake.



Cut the top layer into 12 even pieces and place onto the cream



Let it cool for couple of hours before serving