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Dara`zsfe`szek (Hornet's Nest)

pronounced darashzfersec

Honey Lady Sylvia Hart

A traditional Hungarian walnut cake made for celebrations
Makes approx 50 cakes

Ingredients

1kg plain flour
2 x 8g packets dry yeast
1/2 cup warm water
1 teaspoon sugar
2 x 1/2 cups sugar
2 teaspoon Honey Lady vanilla bean honey
250g unsalted butter
2 x 1/2 cups Honey Lady Raw Honey (Blue Gum is best for this recipe)
1 large egg
3 cups milk – 2 cups for recipe and 1 cup for basting
1 cup walnuts

You may also need

Dusting board
Warm wet tea towel
Baking tray (lasagne tray or similar)
Food processor or blender

Method

1st part

Mix yeast, warm water and 1 tsp. of sugar in large bowl and wait for bubbles to form. (This should take a couple of mins).

Add plain flour, reserving 1/2 cup for dusting board.

Make a well in the top of the flour and add one egg.

In a saucepan, warm 50g butter, 2 cups milk, 1/2 cup sugar, 1/2 cup Honey Lady Raw Honey and 2 tsp Honey Lady vanilla bean honey. This mixture must be warm not hot - if it gets too hot then have a cuppa and let it cool as it will kill the yeast if too hot.

Combine the egg and flour but, **very important**, do NOT let the egg touch the yeast. Slowly mix in the sweet milk mixture and combine til bread dough consistency. Cover with a warm wet tea towel and rest until doubled in size

2nd part

Take another 50g butter (softened) and gently knead into raised dough.

When combined, allow to rise again until doubled in size again! My grandmother would do this step twice and her cakes were amazing!!!! but for the rest of us once will suffice.



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3rd part

In a food processor or blender, grind 1 cup walnuts and ½ cup sugar.
Melt most of the remaining butter in a saucepan (reserve a bit of butter for greasing) then mix half of this butter with 1/2 cup Honey Lady Raw Honey. Reserve the rest of the butter for greasing the pans for baking.

Take dough and gently place on floured surface. Gently spread dough to a square approx 2cm thick. Pour on butter and honey mixture and spread over entire square of dough. Pour on walnut sugar mix and spread gently and evenly over buttered surface.

Gently roll dough into a sausage, gently kneading and stretching as you roll.
Cut 1.5-2cm slices off of the dough sausage. As you cut, lay each slice in melted butter and turn over and place in baking tray (a lasagne tray will work well).

Fill tray and rest tray in warm spot for 15 -20 mins until cakes are starting to rise again.

Bake in a 220c oven for 30 mins, baste with milk half way through the bake to give gloss and brown.