45 minutes (plus chilling time)

Serves 6-8

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## Ingredients

- $\frac{1}{2}$  cup (125g) cold butter, chopped
- ⅓ cup (115g) honey
- $\frac{1}{2}$  cup (110g) castor sugar
- 2 tsp (10ml) vanilla essence or extract
- 1 tsp (5ml) bicarbonate of soda
- 4 extra-large eggs
- 4 figs, finely chopped
- 4 sprigs thyme, leaves finely chopped
- 3¼ cups (485g) cake flour
- 1 tsp (5ml) fine salt

## Syrup:

- ¼ cup (60ml) honey
- ¼ cup (60ml) water

## Icing:

- 2 blocks (500g) cream cheese, whisked to soften
- 1 tub (500g) sour cream
- 1 cup (160g) icing sugar, sifted
- 1 Tbsp (15ml) honey
- Honey, figs and thyme sprigs, for serving

## Method

- 1. Preheat oven to 180°C.
- 2. Line a 42x30cm baking tray with baking paper.

- 3. Melt butter in a pot and cook until browned.
- 4. Add honey, castor sugar and vanilla and stir until dissolved.
- 5. Cook for 4-5 minutes until thickened slightly.
- 6. Remove from heat, cool for a minute, then whisk in bicarbonate of soda.
- 7. Whisk eggs in a bowl, using an electric whisk, until pale and fluffy.
- 8. Add cooked honey mixture in a steady stream and stir in figs and thyme.
- 9. Combine flour and salt in a large bowl, add egg mixture and stir until a stiff dough forms.
- 10. Spoon onto baking tray, spreading out roughly with a wet spoon.
- 11. Cover with a sheet of baking paper and roll dough out with a rolling pin into a 28x40cm rectangle.
- 12. Bake for 10-12 minutes until golden brown.
- 13. Cool on a wire rack.
- 14. Cut cake into four equally sized rectangles.
- 15. Make syrup by heating honey and water until honey dissolves.
- 16. Lightly brush cake pieces with syrup.
- 17. Mix icing ingredients together using an electric whisk until smooth.
- 18. Line a 25x10cm loaf tin with baking paper.
- Spread ¼ portion icing evenly over entire base, then lay a cake rectangle on top. Repeat to create four layers.
- 20. Wrap tin thoroughly in clingfilm and chill for 1-2 hours until firm.
- 21. Unwrap cake, turn over onto a serving plate, drizzle with honey and top with figs and thyme.

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