

WATCH

BUCKWHEAT HONEY CAKE WITH ALMONDS & CREAM

WITH CHEF ROXANA JULLAPAT

MAKES ONE 9-INCH CAKE

BUCKWHEAT HONEY CAKE

$\frac{3}{4}$ cup (105 g) all-purpose flour
 $\frac{3}{4}$ cup (110 g) buckwheat flour
 $\frac{3}{4}$ teaspoon baking soda
 $\frac{3}{4}$ teaspoon ground cinnamon
1 teaspoon kosher salt
 $\frac{3}{4}$ cup (150 g) sugar
2 large eggs
1 $\frac{1}{4}$ cups (300 ml) vegetable oil
 $\frac{3}{4}$ cup (180 ml) applesauce
 $\frac{1}{2}$ cup (120 ml) buckwheat honey, plus 2
tablespoons for glazing the top

HONEY-ROASTED ALMONDS

1 cup whole unblanched almonds
2 tablespoons honey
1 teaspoon ground cinnamon
 $\frac{3}{4}$ teaspoon kosher salt
Zest from one orange

HONEY-SWEETENED WHIPPED CREAM

1 cup heavy whipping cream, cold
3 tablespoons honey

TOOLS

9-inch cake pan (preferably springform)
nonstick spray
fine mesh strainer or sifter
mixing bowls
measuring cups and spoons
kitchen scale (recommended)
small saute pan
pastry brush
baking tray
Silpat or parchment paper
whisk
rubber spatula

INSTRUCTIONS

BUCKWHEAT HONEY CAKE

Place an oven rack in the middle position and preheat the oven to 300°F.

Lightly coat the bottom and sides of the springform pan with nonstick spray.

Sift the flours, baking soda, cinnamon, and salt into a medium bowl. Whisk the sugar, eggs, vegetable oil, applesauce, and the ½ cup (120 ml) honey together in a bowl. Make a well in the center of the dry ingredients with your hands. Pour the liquid mixture into the well and whisk to combine. Pour the batter into the prepared pan.

Bake for 30 minutes, then rotate the pan and bake for another 20 to 25 minutes, until a toothpick inserted in the center comes out clean. Rotating the pan halfway through the baking process will ensure that the cake bakes evenly. Remove from the oven and let cool for 1 hour. To unmold, run an offset spatula or paring knife along the side of the pan and loosen the springform lock. Transfer to a cake plate. Meanwhile, reduce the oven temperature to 325°F for the honey-roasted almonds.

Warm the remaining honey in a small sauté pan (or in the microwave) for about 1 minute and brush the top of the cake.

HONEY-ROASTED ALMONDS

Preheat the oven to 325°F.

Combine all ingredients in a bowl.

Spread the nuts on a baking tray lined with a heat-resistant baking mat, and bake until lightly golden, about 8-9 minutes. Let cool completely. Store in an airtight container.

HONEY-SWEETENED CREAM

Place the cream in a mixing bowl and whisk vigorously until it thickens and becomes billowy, about 3 minutes. Drizzle in the honey and whisk to combine.



Photo Credit: Roxana Jullapat

ABOUT CHEF ROXANA JULLAPAT

Roxana Jullapat is the head baker and owner of the beloved L.A. bakery Friends & Family and the author of the highly anticipated cookbook *Mother Grains*, a compendium of over 90 sweet and savory recipes that focus on the versatility and unique flavors of ancient grains.

ABOUT IMPASTIAMO

IMPASTIAMO is a global cooking community making an impact one dish at a time. Created as a way to support chefs whose livelihoods were impacted by the pandemic, IMPASTIAMO has grown into a platform that connects culinary experts to curious home cooks all around the world. Since their inception, IMPASTIAMO has hosted over one hundred cooking classes and events, and has raised over \$26,000 in support of out-of-work chefs and local nonprofits (such as FoodCycle LA, No Us Without You, Black Lives Matter LA, and more). Find us at www.impastiamoclasses.com or on IG @impastiamoclasses