

# Cheat's Bienenstich (Bee Sting Cake)



Preparation time: 30 mins

Serves: 6 people

User Rating: ★★★★★

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Do cheaters ever win? They definitely do when it comes to making Bee Sting Cake.





In this twist on the classic Bienenstich by SBS Food editor and creative home cook extraordinaire, [Camellia Ling Aebischer](#), sweet brioche buns are used as the cake base. It's a time-saving hack that doesn't sacrifice anywhere on flavour, making this dessert the bee's knees at any time of day.







## Ingredients

- 6 brioche buns (burger size)

### Custard

- 500 ml milk
- 3 egg yolks + 1 egg
- 100 g sugar
- 100 g cornflour
- 30 g butter
- 1 tsp vanilla paste or extract
- 2 Tbsp milk

### Nut Topping

- 50 g butter
- 50 g caster sugar
- 1 Tbsp milk
- 1 Tbsp honey
- ¼ tsp salt
- 80 g flaked almonds

## Method

## Custard

1. To make the custard, place milk in a large microwave-safe bowl and microwave on high for 3 minutes until hot.
2. Meanwhile, in a small bowl whisk egg and yolks, sugar and cornflour until smooth and pale. Make sure you don't let the sugar sit on the egg yolks (mix immediately) or it will begin to cure them.
3. Once the milk is hot, whisk in the egg mix. Place back in the microwave for 2 minutes, then remove and whisk again. Repeat two more times until custard sets and is thick like pudding.
4. Whisk until smooth, then place a piece of cling wrap onto the surface of the custard (to avoid forming a skin). Place in the fridge to cool for about 3-4 hours (or overnight).

## Topping

1. To make the topping, add all the ingredients except for the flaked almonds to a small pan over medium heat.
2. Cook, stirring frequently, until bubbling. Mix through the almonds then set aside to cool.

## Assembly

1. To assemble, slice the buns in half (this will make it easier later so you don't have to slice them while they're sticky).
2. Preheat your oven's grill.
3. Place an even layer of the topping on top of each bun, and place them on a lined baking tray. The topping will run down the sides and make a mess of the tray, so using a liner will help.
4. Grill in the top third of the oven (not too high up) for 5-10 minutes, checking every minute, until the nuts are golden and glossy. Continue checking every minute, watching more intently as the buns start to brown.
5. Remove from the oven and set aside to cool.
6. In a large bowl, add the cooled custard breaking up with a whisk. Whisk through the milk until you have a smooth, thick filling.
7. To serve, pipe a thick layer of custard into the middle of the buns and top with their honey nut crowns. Best eaten the day they are made.

## Notes

- Once the buns start to brown, they can burn **very quickly**. Keep a close eye on the baking process during this time.
- Instead of baking the buns, you can also air-fry them at 160°C for 5-10 minutes.