



Sting of the Bee Cake

STING OF THE BEE cake

Measure	Ingredient
1 cup	Butter (no substitutions)
$\frac{2}{3}$ cup	Sugar
2	Eggs
3 cups	Sifted flour
3 teaspoons	Baking powder
1 teaspoon	Salt
$\frac{1}{2}$ cup	Milk
Topping:	
$\frac{1}{2}$ cup	Butter
1	Cup finely chopped almonds
$\frac{1}{2}$ cup	Sugar
2 tablespoons	Milk
2 teaspoons	Vanilla
Butter Cream Filling:	
1 cup	Butter
2	Egg yolks
2 cups	Powdered sugar
2 teaspoons	Vanilla
$\frac{1}{2}$ cup	Raspberry jam

Cake: Cream butter. Gradually add sugar, creaming well. Beat in eggs, one at a time; Beat until light and fluffy. Add sifted dry ingredients alternately with milk. Spoon batter into a well greased 9" springform pan. **Topping:** Melt butter; blend in chopped almonds, sugar, milk, and vanilla. Bring to a boil. Remove from heat and cool slightly. Spread carefully over batter. Bake at 375 for 50 minutes. Remove from oven and cool. Remove springform pan. Prepare filling. **Filling:** Soften butter. Beat in egg yolks, powdered sugar, and vanilla. Split cake horizontally into two layers. Spread bottom layer with butter cream filling. Top with raspberry jam, letting some drizzle down sides. Very carefully replace top layer of cake. Cut into thin slices and serve.



Honey Bee Cookies

1/2 c. butter, softened

1/2 c. packed brown sugar

1/2 c. honey

1 egg

1 1/2 c. Gold Medal all-purpose flour

1/2 tsp. baking soda

1/2 tsp. salt

1/2 tsp. ground cinnamon

1. Heat the oven to 375 degrees.

2. Beat butter, brown sugar, honey and egg in a medium bowl on medium speed, scraping bowl constantly, until smooth. Stir in remaining ingredients.

3. Drop the dough by teaspoonfuls onto an ungreased cookie sheet.

4. Bake until set and light brown around edges (surfaces of cookies will appear shiny), 7 to 9 minutes. Let stand 3 to 5 minutes before removing from cookie sheet, then remove from cookie sheet with metal spatula onto a wire rack. Makes 36 cookies.

HONEY-BRAN COOKIES:

Stir 1 cup of shreds of bran cereal into batter.

HONEY-CINNAMON COOKIES:

Mix 2 tablespoons of sugar and 1/2 teaspoon of ground cinnamon; sprinkle on cookies immediately after removing from oven.

HONEY-COCONUT COOKIES:

Stir 1 cup of shredded coconut into batter.