

Moroccan Honey & Mint Syrup Cake

Cake Ingredients:

1½ sticks Butter, softened
1½ cups Sugar
1½ tsp chopped fresh Mint
6 Eggs
½ lb dried Coconut flakes
1⅔ cups self-rising Flour
Pinch of Salt

Mint Syrup Ingredients:

¾ cups Water
1 cup Sugar
1½ cups coarsely chopped fresh Mint
⅓ stick Butter
⅓ cup Honey
6 oz sliced Almonds



Directions:

Preheat the oven to 325° F.
Beat the butter, sugar and mint until they begin to change color.
Add small quantities of the egg, coconut and flour, beating well between each addition to prevent the mixture from curdling. Repeat until you have used these ingredients up.
Line a lightly greased 8" spring form with parchment paper.
Pour the batter in and bake for 1-1½ hours (you can make the mint syrup during this time).
Check that the cake is baked by inserting a skewer in the center.
If it comes out clean, the cake is ready.
Remove from the oven and allow it to cool in the spring form for 5-10 minutes.

For the mint syrup:

Place all ingredients in a saucepan and bring to the boil, stirring occasionally to ensure the sugar is dissolved.
Remove from the heat and allow to cool for 30- 45 minutes.
Strain through a sieve and discard the mint leaves.
Use the syrup as directed.

To assemble:

With the cake still in the spring form, prick 60-70 holes in the top.
Pour the mint syrup evenly over the cake, allowing it to soak in.
Place the butter, honey and almonds in a saucepan and melt them together, stirring until all are well combined. Do not allow to boil.
Remove from the heat and immediately spread this topping on the cake.
Place the cake back in the oven and bake the topping to a light amber color (about 15 minutes).
Remove and allow to cool in the spring form for 20-30 minutes.
Take the cake out of the form carefully and while it is still warm, gently remove the parchment paper.
Dust the cake with icing sugar before serving.