

Bee Sting Cake (Bienenstich) - A Cream-Filled German Dessert with Almond Crunch

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OVEN
350°F

TIME
7 min

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INGREDIENTS

For the Cake:

Cooking spray

4 tbsp unsalted butter

... cup whole milk

2 large eggs

1 cup all-purpose flour, plus extra for dusting

1 cup bread flour

... cup granulated sugar

1 (... oz) packet instant yeast

‰ tsp kosher salt

For the Pastry Cream Filling:

1 cup whole milk, divided

4 tbsp granulated sugar, divided

1 tsp vanilla bean paste

1 pinch kosher salt

2 tbsp cornstarch

2 large egg yolks

1 tbsp unsalted butter

4 tsp water

¾sp unflavored powdered gelatin

¾cup cold heavy cream

3 tbsp powdered sugar

For the Almond Topping:

3 tbsp honey

3 tbsp granulated sugar

$\frac{1}{2}$ tsp vanilla bean paste
1 cup sliced almonds

DIRECTIONS

1. Make the Yeasted Cake Dough: Melt butter with milk until just warm (110°F), then add to stand mixer bowl.
2. Add lightly beaten eggs, flours, sugar, yeast, and salt. Stir to combine.
3. Knead with dough hook for 5-7 minutes until smooth but sticky.
4. Transfer to a greased bowl, cover, and let rise until puffy (about 1 hour).
5. Make the Pastry Cream: Heat $\frac{3}{4}$ cup milk, sugar, vanilla, and salt until just simmering.
6. In another bowl, whisk ... cup milk, remaining sugar, cornstarch, and egg yolks.
7. Temper hot milk into yolks, then return to pan and whisk until thickened.
8. Whisk in butter, then strain through fine mesh sieve.
9. Press plastic wrap onto surface and chill for 1+ hour.
10. Bake the Cake: Press risen dough into greased and parchment-lined 8-9" round pan. Let rise again for 30 minutes.
11. While it rises, make the topping.
12. Make the Almond Topping: Simmer butter, honey, sugar, vanilla, salt in a saucepan.
13. Stir in almonds, then spread on top of risen dough.
14. Bake at 350°F for 30-32 minutes until golden.
15. Cool in pan for 20 mins, then turn out onto wire rack to cool fully.
16. Make the Whipped Pastry Filling: Bloom gelatin in water, then melt gently.

17. Whip cold cream and powdered sugar, slowly adding melted gelatin.
18. Beat chilled pastry cream until smooth, then fold in whipped cream.
19. Assemble the Cake: Slice cake horizontally with serrated knife.
20. Spread filling over the bottom half. Let sit for 2 minutes to settle.
21. Place top half back on and refrigerate for 1 hour to set before serving.

SWAPS & NOTES

Substitute with 1 tsp vanilla extract.

Serving tip : Use a serrated knife to slice for clean layers.

Make-ahead tips : The cake, cream, and topping can all be made in advance and assembled later.

TIPS FOR SUCCESS

Don't skip the second rise -it gives the cake its signature airy texture.

Let the almond topping cool slightly before flipping the cake to prevent sticking.

Chill before slicing for clean, defined layers.

Use a serrated knife and wipe between cuts for picture-perfect slices.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bee-sting-cake-bienenstich-a-cream-filled-german-dessert-with-almond-crunch/>