

	10	person								
DESCRIPTION	Traditional Honey cake with sour cream.									
DOUGH										
Ingredients	Amounts	Unit								
Wheat flour	700	g								
Sugar	200	g								
Butter	50	g								
Honey	80	g								
Eggs M	3	pcs								
Baking soda	10	g								
FILLING										
Ingredients	Amounts	Unit								
FILLING										
Sour cream	300	g								
Whipping cream	300	g								
Lemon juice	20	g								
Sugar powder	150	g								

Equipment: mixer, baking trace, oven, scale, baking paper, roller

Dough preparation:
 1.All products except flour put into steam bath. Steam for 10-15min until volume will get 2 times bigger. Put flour. Roll round shapes 20cm. Bake 6-8min. 180C. Leave one biscuit for scrumbles.

Cream making and finishing touches:
 Whisk sour cream and sugar, pour lemon juice. Whisk until creamy texture. Take the biscuit and put the cream, and do the same with all the biscuits and all the cream.
 Allow to set in the refrigerator for 8 hours, preferably overnight.
 Make crumbs from the remaining biscuit and cover the whole cake with them.