



The Wheel of Time Community Show

Recipes

~ Rustic Honeycakes ~

Kitty Rallo

Notes

- Remove any storage items from the oven before preheating.
- If using regular table/iodized salt instead of kosher salt, use half the amount of salt.
- In a hot kitchen, chill prepped ingredients and dough as needed.
- If you don't want excess honey butter, halve the recipe for it.
- If working with a half batch at a time, wrap the other half of the dough with plastic wrap and refrigerate.
- Put a bowl of flour by your work surface when rolling the dough. Pour it back into the container when done.
- Have fun. It's not a soufflé.

Ingredients - volume | weight

Dough

3 cups | 13.5 ounces all purpose flour

1 tablespoon baking powder

1 teaspoon kosher salt (Diamond)

1 cup dairy milk (any percentage)

1/4 cup | 2 ounces honey

1 1/2 sticks | 6 ounces frozen unsalted butter (freeze in wrapper)

Honey Butter

6 Tablespoons | 3 ounces unsalted butter roughly chopped into chunks

6 Tablespoons | 3 ounces honey

1 teaspoon kosher salt (Diamond)

Directions

1. Grate 6 ounces of frozen butter with a box grater (side with big holes). Put back in the freezer.
2. Place an oven rack in the center and preheat the oven to 400 degrees. Line a baking sheet with parchment paper.
3. Make the honey butter. Place the butter chunks, honey, and salt into a microwave safe bowl. Microwave at 10 second intervals, stirring in between each one until the butter is almost melted. Keep stirring until fully combined and set aside.
4. In a bowl, whisk the flour, baking powder, and salt for one minute. In a separate bowl, mix the milk and honey until completely combined.
5. Add the grated butter into the flour and mix until it's the size of small peas, or until uniform. Slowly drizzle in the milk and honey mixture into the flour and mix gently just until there are no dry spots.
6. Lightly flour your work surface and plop the dough out. Gently pat it into a rough rectangle and then roll to about 1/2 inch thick. ***If you don't want to fold the dough, roll it to 1 inch thick instead and skip to step 7***. Get the honey butter and lightly brush it onto the dough. Fold it in thirds, like a letter, rotate 90 degrees, and roll it into a 1/2 inch thick rectangle again, sprinkling flour as needed for stickiness. REPEAT THIS TWICE MORE for a total of 3 rounds of folding. After the last round, roll it to about 1 inch thick. Slice off all 4 edges of your dough rectangle as close to the side as possible. Lightly roll/pat these into weird looking dough balls.
7. Cut the dough in half the long way, and then evenly cut 4 times across to make a total of 10 honeycakes. Place them on the parchment paper/baking sheet, keeping them at least an inch apart. Don't forget to add the weird scrap dough ones! Brush the tops and sides with more honey butter and bake at 400 degrees until the tops are nicely browned, 12-16 minutes with rotating halfway through.
8. Brush the hot honeycakes with more honey butter, and walk away.

9. Let cool for at least 10 minutes. Serve with... more honey butter!