



# Greek honey cookie cake

30'  
Hands on

8 hours'  
Hands off

10-12  
Portion(s)

2  
Difficulty



## Ingredients

For the cake

- 500 g heavy cream 35%
- 400 g cream cheese
- 50 g icing sugar
- 1 teaspoon(s) [vanilla extract](#)
- orange zest, of 1 orange
- 22 [Greek Christmas honey cookies-melomakarona](#), whole
- 300 g [Greek Christmas honey cookies-melomakarona](#), crushed

For the caramel sauce

- 200 g granulated sugar

## Διατροφικός πίνακας

Nutrition information per portion

668 Calories (kcal)	35.0 Total Fat (g)	14.0 Saturated Fat (g)	81.0 Total Carbs (g)
33%	50%	70%	31%
54.0 Sugars (g)	7.0 Protein (g)	1.5 Fibre (g)	0.34 Sodium (g)
60%	14%	6%	6%

## Method

For the cake

- In a mixer, add the heavy cream, cream cheese, sugar, vanilla extract and orange zest.
- Beat on low speed with the whisk attachment, until all of the ingredients are completely combined.
- Turn up mixer's speed and beat until the mixture thickens and has the texture of whipped cream. (Careful it does not split.)
- Line a 20 cm round spring form pan with plastic wrap in a crisscross manner, allowing the ends to hang over the edges of the pan.
- Spread a layer of the cream over it.
- Add 10 honey cookies over the cream and cover with another layer of cream.
- Cover with another 10 honey cookies and repeat the same process one more time, adding a final layer of cream and covering with the 300 g of crushed honey cookies.
- Cover with plastic wrap and refrigerate for 8 hours.
- Remove the plastic wrap and turn cake out upside down onto a serving platter. Carefully remove the plastic wrap.
- Use a spatula or a knife with a straight blade to make the cake level and straight all around. Refrigerate again until you are ready to decorate with caramel.

For caramel

- Heat the sugar in a pan over medium to high heat.
- When the sugar melts and turns a lovely golden color (be careful that it doesn't burn), spread it carefully onto a sheet of parchment paper and let it cool completely.
- Then break it up with your hands and beat in a food processor for 1-2 minutes (you don't want it finely ground).
- Transfer to a bowl and cover with plastic wrap. Set aside.
- When ready to serve, cover the sides of the cake with the crushed caramel. Place 2 honey cookies on top, sprinkle with the remaining caramel and serve immediately.