

2018 | CATIE Awards

# Best Dessert

Utah Beehive Cake  
Marquardt Dinner  
10/17/2017



# Overview

Utah, the Beehive State is known for its local pride. This dessert arose from a challenge to create something unique that represented Utah, and was designed to impress a group of local philanthropists. The event was produced in a stunning private residence, resting against a mountain range, with a view overlooking the city. The overall event concept was designed to reflect a refined outdoor experience and showcase our environment in a modern way. The cake needed to be designed to fit seamlessly into the ambience that was created for the event, and this dessert showcased itself beautifully for the task at hand.

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# Concept & Design

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Utah has affectionately been dubbed with the moniker “the Beehive State”, and a beehive is proudly placed in our state seal. The beehive symbol was adopted into the state seal to symbolize the quality of industry, perseverance, stability, and self-reliance, like a bee. While the symbolism behind the beehive is not widely known, the symbol itself is. We were presented with the challenge of creating a dessert for a group of Utah’s top philanthropists that would fully embody the culture of Utah, and guests could immediately recognize. The event this dessert was being served at had been created with Utah’s geography in mind. Rather than serve something we have done in the past, that may not meld into the event perfectly, we chose to create something entirely new.



# Presentation

The dessert was created to slip seamlessly into a refined outdoor palette, and in order to create that feel it needed to be more than just a cake on a plate. The cake was presented beautifully on a 7.5” glass plate, which was then placed atop a wooden charger, and paired with a gold fork. On the plate we featured a lemon honey drizzle cake in the shape of a beehive, with a dollop of chantilly cream, a mint sprig, and a piece of lavender. Sticking out of the chantilly cream was a small chunk of white chocolate, created to look like a honeycomb. To top it all off, to the left side of the plate was a small honey pot filled with local Slideridge Farms honey. The plated presentation was served on an industrial silver table filled with succulents and outdoor elements.



# Production

**P**roduction for these cakes, depending on the volume of the event, begins a few days before the event due to the intricacy of the dessert. Preparation begins by ordering the honey and garnishes from a local farm. The honey is used both in the cake recipe and on the side as an interactive addition.

When the cakes come out of the oven they are immediately removed from the pans and a citrus honey simple syrup is poured over them to sustain moisture, then they are then dusted with granulated sugar. The cakes are baked to a golden yellow complexion and are tested to spring back when lightly touched. The honeycomb for the cake is white chocolate and is created by pouring melted chocolate over sanitized bubble wrap. It is then placed in a freezer to harden overnight. Rather than cut the honeycomb into small pieces it is broken by hand to create organic shapes.

## Lemon Honey Drizzle Cake:

250g butter  
1 cup sugar  
4 eggs, beaten  
2 cups sifted flour  
3 tsp baking powder  
juice and zest of 3 lemons  
1 tsp vanilla essence

preheat the oven to 350 degrees. cream butter and sugar together, add eggs gradually until combined. add the juice and zest of lemons and baking powder. transfer mixture to greased beehive tin and bake until golden brown, about 12 minutes.

for the drizzle, warm  $\frac{1}{4}$  cup honey and  $\frac{1}{2}$  cup lemon juice in a pot until dissolved together. pour over the hot cake and sprinkle with sugar.

## Chantilly Cream:

2 cups heavy whipping cream  
3 tbs powdered sugar  
2 tsp vanilla

combine cream, sugar, and vanilla in a bowl and beat with an electric mixer until soft peaks form.

# Challenges & Obstacles

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Perfecting this dessert was achieved by trial and error. It was originally tested with a lemon pound cake. The pound cake had too much fat, and stuck to the sides of the intricate mold. It took a few trial runs to create the perfect cake base. The lemon honey drizzle cake is the perfect base for this dessert due to its light texture and refreshing flavor.

With the honeycomb shape in mind we set off to find a mold for the design, and came to a screeching halt. Molds that we found were extremely expensive and were not big enough to create the volume we needed. Our bakery team put their heads together and eventually came up with bubble wrap! It was a perfect shape for honeycomb.

The last element of the cake is the interactive honey pot with a drizzle stick. Finding the correct sized pot and drizzle sticks took weeks, and getting them shipped took even longer. The detail and intricacy of this cake took weeks to achieve.

