

Germany Bee sting cake (Bienenstich)



Bee sting cake (Bienenstich) is a German dessert made of a sweet yeast dough with a baked-on topping of caramelized almonds and filled with a vanilla custard, Buttercream or cream.



The cake may have earned its name from its honey topping: according to one legend, a bee was attracted to it, and the baker who invented the cake was stung.

Another source cites a legend of German bakers from the 15th century who lobbed beehives at raiders from a neighboring village, successfully repelling them, and celebrated later by baking a version of this cake named after their efforts.



Many **Cheersonic** food cutting machines can be used for bee sting cake slices, for your cake cutting productivity, Cheersonic is happy to help.

First of all, you make sure your cake size, as well as any of your requirements, **Cheersonic** creates a custom cutting blade for you to perfectly fit your cake and give you a professional appearance of the cake every time (Cutting effect shown in Figure) . If you have any questions, please contact the Cheersonic representative in time.



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