Dilmah Honey Chamomile Cake

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Peter Kuruvita

Prep Time: 40 minutes Cook Time: 50 minutes Total Time: 1 hr 30 minutes Servings: 1-layer cake

- Sub Category Name
  Food
  Desserts

- Recipe Source Name
  Gastronomy Recipes

Ingredients

Dilmah Honey Chamomile Cake
Honey Chamomile Cake

- 2 cups whole milk
- 4 Dilmah Chamomile Tea Bags (or 3 tbsp. loose leaf tea)
- 4 cups (600g) all-purpose plain flour
- 3 tsp. baking powder
- 1 tsp. table salt
- 3 cups white sugar or coconut sugar
- 6 large eggs
- 2 tsp. vanilla extract
- 1 ½ cup vegetable oil

Swiss Meringue Buttercream

- 4 large egg whites
- ¾ cup + 1 tbsp. white sugar

- ½ cup honey
- 2 cups unsalted butter, at room temperature (or very slightly colder)
- 1 ½ tsp. vanilla
- Pinch of salt

Methods and Directions

Dilmah Honey Chamomile Cake
- To make the Honey Chamomile Cake, add milk to a small saucepan over medium heat. Bring the milk to a simmer then immediately remove from heat. Place the tea bags into the milk and gently stir. Place a piece of plastic over the surface of the milk and place into the fridge to cool and steep for about 2 hours.
- Preheat the oven to 350°F and prepare two 9" spring-form cake pans with oil and parchment rounds. In a large sized mixing bowl, add the flour, baking powder, and salt, then whisk together to combine.
- In a stand mixer fitted with the paddle attachment, add eggs, sugar, and vanilla. Beat on high for around 5 minutes. The mixture should look thick, fluffy, and be tripled in volume. Scrape down the sides of the bowl and then slowly drizzle in the oil while on medium-low speed. After all the oil has been added, beat on high for an additional minute.
- On low, add the dry mixture to the stand mixer, mixing until just combined. Add in the tea-infused milk and mix only until the batter becomes smooth. Add the batter evenly to the cake pans, then bake in the oven for around 45 - 50 minutes, or until a toothpick comes out clean. Allow to cool completely before stacking and frosting.
- To make the Swiss Meringue Buttercream, place egg whites, sugar, and honey, into a metal bowl and place over top of a pot of simmering water (ensuring the water is not touching the metal bowl). Whisk the mixture constantly until it reaches 165°F or 70°C. Remove from heat immediately and place into the stand mixer.
- Using the whip attachment, turn the stand mixer on high and beat the meringue for about 7 minutes. The meringue should have stiff peaks.
- Turn the stand mixer to low and add in the butter 2 tbsp. at a time, allowing each addition to incorporate a bit before the next. When all the butter has been added, turn the stand mixer back on high and beat until the buttercream looks smooth (it may look curdled and soupy at one point, but just keep beating).
- Add vanilla and salt to the buttercream and beat to combine.
- Frosting and finishing the cake.
- Level off each of the cake layers to remove any doming from the cakes.
- Place one cake layer onto your serving plate or onto a cardboard cake circle. Spread an even layer of buttercream, about 1? to 1 ½" thick, across the top of the layer.
- Add the second layer on top, then repeat the previous. Decorate the top with anything you like!