

## A Dilmah Earl Grey cupcake, topped with a bergamot buttercream



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- Sub Category Name  
Food  
Sweets
- Recipe Source Name  
Real High Tea New Zealand - 2016

### Used Teas



t-Series The Original  
Earl Grey

### Ingredients

#### A Dilmah Earl Grey cupcake, topped with a bergamot buttercream Earl Grey Cupcake (GF)

- 2 eggs
- ¾ cup sugar
- 1 ¼ cup gluten-free flour
- ¼ tsp salt
- 1 tsp baking powder
- ½ cup oil



- ½ cup milk
- Dilmah Earl Grey Tea (10 g or 3 bags)

### **Bergamot Buttercream**

- 500 g unsalted butter
- 550 g icing sugar
- 250 g kremelta
- Dilmah Earl Grey Tea (8 g or 2 bags)
- 1 cup milk

### **Dark Chocolate Cakepop**

- 5 cups flour
- 4 cups sugar
- 1 ½ cups cocoa powder
- 2 tsp salt
- 2 tsp baking powder
- 4 tsp baking soda
- 4 cups hot water
- 1 1/3 cups oil
- 1/8 cup apple cider vinegar
- 2 shots espresso
- vanilla

### **White Couverture**

- Chocolate Cookie Crumb (GF)
- 2 cups gluten-free flour
- 2 cups cocoa powder
- 3 tsp salt
- 250 g butter

### **Dilmah Earl Grey Caramel**

- 300 g brown sugar
- 300 g sugar
- 300 g golden syrup
- 450 g butter
- Dilmah Earl Grey Tea (20 g or 6 bags)

### **Methods and Directions**



## **A Dilmah Earl Grey cupcake, topped with a bergamot buttercream Earl Grey Cupcake (GF)**

- Heat milk over medium temperature, before boiling, remove from heat, and add 10 grams of Dilmah loose leaf Earl Grey Tea, or 3 bags of Dilmah Earl Grey tea. Move to the side and let steep for at least 30 minutes, or until milk is completely cooled. Strain or remove bags. Set aside.
- In stand mixer, beat eggs and sugar together in mixer for 3 minutes until pale and fluffy
- Combine oil, milk and vanilla together and slowly pour half into egg mixture.
- Sift together flour, baking powder, and salt. Add half to egg/milk mixture until fully combined with no lumps.
- Add other half of oil, milk, vanilla mixture and mix briefly until there are no lumps.
- Add final amount of dry flour mixture.
- Using an ice cream scoop, fill cupcake cases  $\frac{3}{4}$  full.
- Bake for 16 minutes on 160°C.

## **Bergamot Buttercream**

- Heat milk over medium temperature. Before boiling, remove from heat, and add 8 grams of Dilmah Loose leaf Earl Grey Tea, or 2 bags of Dilmah Earl Grey tea. Move to the side and let steep for at least 30 minutes, or until milk is completely cooled. Strain or remove bags. Set aside.
- Heat vegetable shortening or coconut oil to a liquid form-cool to tepid temperature, remain liquid but not hot.
- In stand mixer with paddle attachment combine butters and whip on high until very light and fluffy and triples in size.
- Turn mixer down to low speed and slowly pour in  $\frac{1}{4}$  of liquid vegetable shortening, mixing very well on high after each addition. Continue until all shortening has been added.
- Once all fats have been incorporated, add  $\frac{1}{4}$  sifted icing sugar. Continue until all sugar has been added.
- Add vanilla and chilled Dilmah Early Grey milk to buttercream, and mix on high for 5 minutes.
- Add to piping bag and adorn cupcakes.
- Garnish with Dilmah Early Grey Caramel.

## **Dilmah Early Grey Caramel**

- Heat cream over medium temperature, before boiling, remove from heat and add 20 grams of Dilmah Loose leaf Earl Grey Tea, or 6 bags of Dilmah Earl Grey tea. Cool, strain, set aside.
- Add all other ingredients into heavy bottomed pot over medium heat.
- Cook until all butter and sugars are melted and homogenous.
- Bring to boil for 2 minutes, then reduce heat and simmer for about 30 minutes or until mixture turns deep auburn color.
- Remove from heat and whisk in Dilmah Earl Grey infused cream.
- Put back onto heat for 2 minutes, whisk gently, then remove.
- Cool and put into squeeze bottle to stuff cupcakes, then drizzle over top butter cream.

## **Assembly:**



- Dilmah Earl Grey Cupcake
- Stuff with Dilmah Earl Grey caramel
- Top with Dilmah Earl Grey Buttercream
- Drizzle with Dilmah Earl Grey caramel

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