

Earl Grey Tea Cake with Buttercream Frosting & Lange Classique Chardonnay

INGREDIENTS:

For the Milk Infusion

- 1 1/2 cups whole milk
- 3-4 tea bags Double Bergamot Earl Grey tea

For the Cake

- 2 1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon loose Double Bergamot Earl Grey tea, finely ground
- 3/4 tablespoon salt
- 3/4 cup butter, at room temperature
- 1 1/2 cups granulated sugar
- 3 large eggs, at room temperature
- 1 1/2 teaspoons vanilla bean paste
- 1 cup Earl Grey-infused milk, cooled

For the Buttercream Frosting

- 1/2 cup butter, at room temperature
- 1 1/2 teaspoons vanilla bean paste
- 2 cups confectioners' sugar, sifted
- 2 tablespoons milk



PREP & ASSEMBLY:
1.5 HOURS



COOK TIME:
35 - 40 MIN



SERVINGS:
12 - 16



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INGREDIENTS:

For the Optional Earl Grey Syrup

- 1/2 cup granulated sugar
- 1/2 cup water
- 2 tea bags Double Bergamot Earl Grey tea
- 2 tablespoons whole milk

INSTRUCTIONS:

1. Preheat the oven to 350°F.
2. In a small saucepan over medium-high heat, bring the milk and tea bags to a boil. Remove from heat and let steep for 10 minutes. Set aside to cool.
3. Grease and flour two 9" cake rounds and line the bottoms with parchment paper.
4. In a medium bowl, whisk together the flour, baking powder, finely ground tea, and salt. Set aside.
5. In a stand mixer, cream the butter and sugar on medium-high speed until pale and fluffy, about 2–3 minutes. Reduce the speed and add the eggs one at a time, mixing well after each addition. Mix in the vanilla bean paste.
6. Alternately add the dry ingredients and Earl Grey-infused milk in batches, mixing just until incorporated. Do not overmix.
7. Evenly divide the batter between the prepared pans. Bake for 30–35 minutes, or until a toothpick inserted in the center comes out clean.
8. Transfer to a wire rack to cool. Once cool to the touch, remove from pans and cool completely before frosting.
9. For the optional syrup: Combine sugar, water, and tea bags in a small saucepan. Bring to a boil, then simmer for 5 minutes. Remove from heat, steep 5 more minutes, then discard the tea bags and cool completely.
10. For the frosting: Beat butter until smooth and fluffy. Mix in vanilla bean paste. Gradually beat in confectioners' sugar, then add the milk and beat for 2–3 more minutes.
11. To assemble: Place one cake layer on a stand or plate. Spread with ~2/3 cup buttercream. Repeat with remaining layers. Frost the outside lightly with a spatula and smooth with a bench scraper for a semi-naked finish.

