



READS
COFFEE ROASTERS





EARL GREY & LEMON CAKES

Earl Grey & Lemon is a match made in heaven, with the zesty lemon enhancing Earl Grey's floral bergamot. We think cake is the very best way to enjoy this wonderful collision of flavours!

YOU WILL NEED

350ml milk
25g **Reads Earl Grey Tea** (4 Teabags)
420g self-raising flour
1 tbsp baking powder
Pinch of salt
115g unsalted butter
125g flavourless oil
200g Caster sugar
4 large eggs
1 tsp vanilla extract
1 Round cutter

For the buttercream:

200g softened butter
4 tbsp infused milk
200g icing sugar
Zest of 1 lemon

*Simply cream together
& add your Lemon zest for flavour*

INSTRUCTIONS

Pre-heat the oven to 180°C, prepare a traybake tin.

In a small saucepan, heat your milk until just before it begins to simmer. Add your Earl Grey leaves, cover and infuse for 5-10 minutes, stirring occasionally.

Strain your infused milk and set aside 4 tablespoons of infused milk for the icing later.

To make the cake mix, cream the butter, caster sugar & vanilla.

In a jug, whisk together the infused milk, oil & eggs.

Continuously mixing, alternate adding the milk mix with the flour & baking powder. Don't over mix, stop once you have a lovely, smooth batter.

Pour into your lined traybake tin, and bake for 20-25 minutes, until golden brown.

Allow to cool, then use a round cutter to neatly cut your sponges. Ice your cakes and top as you wish. We've used pistachios & poppy seeds!



We suggest using:

Reads Earl Grey Tea
readscoffee.co.uk
01935 481010