Earl Grey Lemon Coconut Cake

Introduction

Earl Grey Lemon Coconut Cake is a delightful treat that perfectly combines aromatic flavors

with a moist and fluffy texture. This cake features the distinctive taste of Earl Grey tea, complemented by the zing of lemon and the tropical essence of coconut. It's a perfect dessert for gatherings or simply to enjoy with a cup of tea.

Detailed Ingredients with measures

– 1 ¾ cups all-purpose flour
– 1 cup granulated sugar
– 1 ½ teaspoons baking powder
– ½ teaspoon baking soda
– ½ teaspoon salt
– 2 tablespoons finely ground Earl Grey tea leaves
– ½ cup unsweetened coconut, shredded
– ½ cup unsalted butter, softened
– 3 large eggs
– 1 teaspoon vanilla extract
– ¾ cup buttermilk
– Zest of 1 lemon
– ¼ cup fresh lemon juice

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes
Total Time: 50 minutes
Yield: Serves 8-10 slices

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Detailed Directions and Instructions

Prepare the Cake Batter

Preheat the oven to 180°C (350°F) and grease a cake pan. In a mixing bowl, cream together butter and sugar until light and fluffy. Add eggs, one at a time, mixing well after each addition.

Incorporate Flavors

Infuse the batter with earl grey tea by adding steeped tea along with lemon zest. Mix until combined.

Add Dry Ingredients

In a separate bowl, whisk together flour, baking powder, and salt. Gradually add the dry mixture to the wet ingredients, mixing until just combined.

Prepare Coconut Mixture

Fold in shredded coconut gently, ensuring it is evenly distributed throughout the batter.

Bake the Cake

Pour the batter into the prepared cake pan and smooth the top. Bake in the preheated oven for 25-30 minutes or until a toothpick inserted into the center comes out clean.

Cool the Cake

Once baked, remove the cake from the oven and let it cool in the pan for about 10 minutes. Then transfer it to a wire rack to cool completely.

Make the Icing

In a mixing bowl, beat together softened butter and icing sugar. Add lemon juice and a touch of earl grey tea until the desired consistency and flavor are achieved.

Assemble the Cake

Once the cake is completely cooled, spread the icing evenly over the top. Optionally decorate with additional shredded coconut or lemon zest if desired.

Notes

Cake Consistency

Ensure the butter is at room temperature to achieve a creamy consistency when mixing with sugar.

Tea Strength

Adjust the strength of the earl grey tea according to your personal flavor preference.

Storage

Store any leftover cake in an airtight container at room temperature for up to 3 days.

Serving Suggestions

This cake pairs well with a cup of tea or coffee, enhancing the earl grey flavor profile.

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Cook techniques

Click next page below