



Inspire. Bake. Delight.

PASSIONFRUIT EARL GREY BUTTER CAKE

Moist butter cake infused with Earl Grey tea,
topped with luscious passionfruit cream cheese frosting.



INGREDIENTS



EARL GREY BUTTER CAKE BATTER:

SCS Unsalted Butter	227 g
Caster Sugar	190 g
Salt	4 g
Egg	243 g
Vanilla Essence	5 g
All Purpose Flour	250 g
Baking Powder	10 g
Blue Poppy Seed	25 g
Earl Grey Milk	100 g
Twining Earl Grey Tea	2 Pcs



PASSIONFRUIT EARL GREY CHEESE FROSTING:

Philadelphia Cream Cheese	150 g
SCS Unsalted Butter	60 g
Icing Sugar	45 g
Monin Passionfruit Fruit Mix	40 g
Monin Lemon Rancho	10 g



EARL GREY MILK:

Emborg Full Cream Milk	250 g
Twining Earl Grey Tea	4 Pac
Dark Choc Color	5 Drop

PREPARATIONS



EARL GREY BUTTER CAKE BATTER:



1. In a bowl, add the room temperature butter and beat until the butter is slightly white.
2. Add the caster sugar and salt and beat until fluffy and combined.
3. Add the eggs and vanilla essence and one by one until all the eggs are mixed. Use high speed to beat these eggs until the batter mixture well combined and cake batter look shiny and texture batter a bit liquidity.
4. Add all the dry ingredients (all-purpose flour, baking powder, Twining's Earl Grey Tea and blue poppy seed) in a bowl and mix a little until combined.
5. Add earl grey milk and continue mix until combined.
6. Used low speed to mixing this cake batter.
7. Make sure just mix the flour until well combined and do not over mixing the batter.
8. Use a 9 inch round cake mould and pour the butter cake mixture (1,200g) into it. And on the cake mixture use a spatula to scrape off any uneven.
9. Bake the cake using a temperature of 130°C for 60 minutes or until the cake is slightly light brown.
10. Rest the cake at room temperature before storing in the refrigerator.



PASSIONFRUIT EARL GREY CHEESE FROSTING:



1. Softened cream cheese in the bowl of a stand mixer fitted with the paddle attachment until smooth and fluffy.
2. Add unsalted butter and continue beat until butter and cream cheese combined and fluffy.
3. Add icing sugar continue until fully incorporated.
4. Add twining earl grey tea and Monin passionfruit fruit mix beat for an additional 3 to 4 minutes.
5. Use immediately or store buttercream in an airtight container at room temperature for up to three days.



EARL GREY MILK:

1. In a pot, add full cream milk and bring to a boil.
2. Add Twining earl grey tea to the pot and continue cooking using low heat and soak for 5 minutes.
3. After finishing, use a strainer to strain the tea.
4. Rest the earl grey milk in the refrigerator to cool the temperature before use.

