



# Earl Grey Chiffon Cake

**RECIPE BY:** Angelica Iuliano (Brand Ambassador)

**MAKES:** 1 cake

**PREP TIME:** 40 minutes

**COOK TIME:** 90 minutes, plus resting

This Earl Grey Chiffon Cake is your chance to bring something dreamy and a little nostalgic to your Mother's Day lineup. Ideal for street-trade sweets, dine-in dessert plates or takeaway treats, it's that one hero cake that makes your whole offering feel extra thoughtful — and extra irresistible

## Ingredients

- 300g plain flour
- 300g caster Sugar
- 8 eggs, separated
- 200ml water
- 3 Earl Grey tea bags
- 150ml vegetable oil
- 0.25g salt
- 1tsp cream of tartar
- 15ml lemon juice
- 1.5tsp baking powder
- 2tsp [Queen Professional Natural Vanilla Extract](#)

## Method

### STEP 1

In a small saucepan, bring the water to a gentle boil with your tea infusion, then remove from the heat, cover, and allow it to steep until fully cooled; strain out the solids to obtain a clear, aromatic infused water.

### STEP 2

In a separate bowl, vigorously whisk the egg yolks, caster sugar, oil, lemon juice, and the fully cooled, strained infused water together until the mixture is smooth, cohesive, and evenly emulsified, then add the sifted flour and baking powder, mixing only until just combined with no visible lumps, before gently folding the whipped egg whites through the batter by hand to maintain maximum lightness and volume.

### STEP 3

Pour the batter into an ungreased chiffon cake tin and bake at 180°C for 1 hour. When done, remove the cake from the oven and invert the tin over a long-necked bottle to cool completely, then release it using a knife. Finish by dusting with a mixture of tea leaves and icing sugar before serving.