

Raspberry Rose Cake

FOR THE CAKE:

1 C milk
3 t [Raspberry Rose Tea Cake](#) tea
2 C all-purpose flour
1 1/2 t baking powder
1/2 t baking soda
1/2 t salt
1/2 C unsalted butter, softened
1 C granulated sugar
2 lg eggs

1 t vanilla extract
1/2 C sour cream
1 C fresh raspberries
2 T dried rose petals (culinary grade)

FOR THE GLAZE:

1 C confectioners' sugar
2-3 tablespoons brewed [Raspberry Rose Tea Cake](#) tea (cooled)
Fresh raspberries and rose petals for garnish

PREPARE THE TEA-INFUSED MILK:

Heat the milk until just simmering, then add the Raspberry Rose Tea Cake tea. Let steep for 10 minutes, then strain and let the milk cool to room temperature.

MAKE THE CAKE:

Preheat your oven to 350°F. Grease and flour a 9-inch round cake pan.

In a bowl, whisk together the flour, baking powder, baking soda, and salt.

In a large mixing bowl, beat the butter and sugar until light and fluffy. Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract.

Gradually add the flour mixture to the butter mixture, alternating with the tea-infused milk and sour cream, beginning and ending with the flour mixture. Mix until just combined.

Gently fold in the raspberries and dried rose petals.

Pour the batter into the prepared cake pan and smooth the top.

Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let the cake cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

PREPARE THE GLAZE:

In a small bowl, whisk together the powdered sugar and enough brewed Raspberry Rose tea to reach a drizzling consistency.

Drizzle the glaze over the cooled cake.

GARNISH AND SERVE:

Garnish the cake with fresh raspberries and rose petals before serving.

PREP AND COOKING TIMES:

Prep Time: 20 minutes

Cook Time: 35 minutes

Total Time: 55 minutes