

Lemon Chamomile Cake

Prep Time: 25 minutes

Cook Time: 40 minutes

Cake:

2 C all-purpose flour	1 T lemon zest
1 1/2 C sugar	1/2 C sour cream
1 C butter, softened	1 † baking powder
4 lg eggs	1/2 † baking soda
1/2 C milk	1/4 † salt
2 T Chamomile tea leaves, finely ground	1 † vanilla extract
1/4 C lemon juice	

Preheat oven to 350°F

Cream butter and sugar until light and fluffy.

Add eggs one at a time beating well after each addition.

Mix in lemon juice, lemon zest, sour cream, and ground tea leaves.

Combine flour, baking powder, baking soda, and salt in a separate bowl.

Gradually add dry ingredients to the butter mixture, alternating with milk.

Pour batter into a greased 9-inch round cake pan.

Bake for 35-40 minutes or until a toothpick inserted into the center comes out clean.

Cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

Topping:

1 C heavy cream	1/4 C powdered sugar
1/2 C cream cheese, softened	2 T Chamomile tea leaves, finely ground

Whip heavy cream until stiff peaks form.

Beat cream cheese and powdered sugar until smooth.

Fold in whipped cream and ground tea leaves gently.

Spread over cooled cake as desired.