

Strawberry Cake with Robert's Chamoberry Rose Tea

FOR THE CAKE:

1 1/2 C all-purpose flour	1 C buttermilk
1 C sugar	1/2 C vegetable oil
1 1/2 t baking powder	2 t vanilla extract
1/2 t baking soda	1 C fresh strawberries, pureed
1/2 t salt	1 C boiling water
2 lg eggs	4 T Robert's Chamoberry Rose tea leaves

FOR THE FROSTING:

1 C heavy cream	1/2 C dark chocolate chips
1/4 C honey	1 t vanilla extract

FOR THE TOPPING:

1 C fresh strawberries, sliced	Dried rose petals (optional, for garnish)
1 T honey (optional, for drizzling)	

PREHEAT YOUR OVEN to 350°F. Grease and flour two 9-inch round cake pans.

IN A LARGE BOWL, WHISK TOGETHER the flour, sugar, baking powder, baking soda, and salt.

IN ANOTHER BOWL, BEAT the eggs, buttermilk, vegetable oil, and vanilla extract until well combined. Gradually add the wet ingredients to the dry ingredients, mixing until just combined.

STEEP THE CHAMOBERRY ROSE TEA LEAVES in the boiling water for 10 minutes. Strain out the tea leaves, squeezing out any excess liquid. Add the tea and pureed strawberries to the batter, mixing until smooth.

DIVIDE THE BATTER evenly between the prepared cake pans. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let the cakes cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.

TO MAKE THE FROSTING, HEAT the heavy cream in a small saucepan over medium heat until it just begins to simmer. Remove from heat and add the honey and dark chocolate chips, stirring until smooth. Stir in the vanilla extract. Let the frosting cool to room temperature, then refrigerate for at least 1 hour, or until thickened.

SPREAD A LAYER OF FROSTING on top of one of the cakes. Place the second cake on top, then frost the top and sides of the cake.

ARRANGE THE SLICED STRAWBERRIES on top of the cake. Drizzle with honey if desired.