



Lemon Balm & Lavender Cake

This cake offers a delicate floral-citrus flavor that's perfect for spring gatherings, afternoon tea, or a relaxing dessert.



INGREDIENTS:

8–10 servings

Cake

- ♥ 2 cups all-purpose flour
- ♥ 1½ teaspoons baking powder
- ♥ ½ teaspoon baking soda
- ♥ ¼ teaspoon salt
- ♥ ½ cup unsalted butter, softened
- ♥ 1 cup sugar
- ♥ 2 eggs
- ♥ 1 cup buttermilk
- ♥ 1 tablespoon fresh lemon balm, finely chopped
- ♥ 1 teaspoon culinary lavender buds
- ♥ 1 tablespoon lemon zest
- ♥ 1 teaspoon vanilla extract

Glaze: 1 cup powdered sugar
2 tablespoons lemon juice
½ teaspoon finely crushed culinary lavender (optional)

INSTRUCTIONS:

- 1 Preheat oven to 350°F (175°C). Grease and flour an 8-inch round cake pan.
- 2 In a bowl, whisk together flour, baking powder, baking soda, and salt.
- 3 In a large bowl, cream butter and sugar until light and fluffy.
- 4 Beat in eggs one at a time.
- 5 Mix in vanilla, lemon zest, lemon balm, and lavender.
- 6 Alternate adding the dry ingredients and buttermilk, mixing just until combined.
- 7 Pour batter into the prepared pan.
- 8 Bake for 30–35 minutes, or until a toothpick inserted in the center comes out clean.
- 9 Cool completely.
- 10 Whisk together glaze ingredients and drizzle over the cake.

SERVING SUGGESTIONS:



Serve with herbal tea.



Garnish with fresh lemon balm leaves and edible flowers.



Top with whipped cream and fresh berries.



SCAN ME

*For more herbal recipes,
tips & inspiration!*



www.everythingherbalbycheryljabz.com

DOWNLOAD THIS GUIDE!



DOWNLOAD



PRINT



SAVE



SHARE