

ADRIANEXO

Honey Lemon Cake w/ Chamomile Glaze

by Adrienne Haskins

Total time: 1 hour & 15 minutes (includes baking & cooling times) • Makes 4-6 servings

From the article [Honey Lemon Cake with Chamomile Glaze](#) • Filed under [Recipes](#)

Ingredients

For the Cake:

- 2 eggs
- 3/4 cup sugar
- 1/2 cup honey
- 1 cup milk
- 1/2 cup butter (melted)
- 3 tbsp fresh lemon juice
- Zest from one lemon
- 1 3/4 cup flour
- 1 tsp baking powder
- 1 tsp salt
- Powdered sugar for dusting

For the Chamomile Glaze:

- 2/3 cup milk
- 1/3 cup dried chamomile flowers
- 1 cup powdered sugar
- 1 tsp vanilla

Directions

For the Cake:

1. Preheat oven to 350. Lightly grease a [honeycomb pan](#) or a small bundt pan.
2. Whisk eggs and sugar on high speed for 2 minutes.
3. Add the honey, milk, melted butter, lemon juice & zest. Mix well.
4. Add the flour, baking powder, and salt. Mix well again.
5. Pour batter into prepared pan and bake for 25-30 minutes or until a toothpick comes out clean.

For the Chamomile Glaze:

1. In a small saucepan, mix the milk and the dried chamomile flowers. Mix on high heat just until it starts to boil. Remove from heat and let cool (after about 10 minutes, you can add it to a jar and put it in the fridge to speed up the cooling time).
2. By this time, the cake and the milk should both be completely cooled. Use a strainer to extract the chamomile flowers from the milk. Use the back of a spoon to really press the flowers and squeeze out as much milk as possible.
3. In a medium bowl, add the powdered sugar and the vanilla. Using a whisk, slowly add about 1 tbsp of the chamomile milk. Mix well.
4. If the glaze is dry or paste-y, add a tsp of water. If its too runny, add a tbsp of powdered sugar. Play with this until you get a good glaze consistency.
5. Lightly dust the cake with powdered sugar and then slowly pour the glaze across. Enjoy!!