



emmaya.us.com

Ingredients

Chai Spices

- ¼ cup fennel seeds
- 20-25 green cardamom pods
- ½ tbsp cloves (about 20 pcs)
- 5 pcs of cinnamon (about 1" each in length)

Chai Latte Cake

- 1¼ cup whole milk (or 2%)
- 3 tea bags - preferably chai flavour or good old Orange Pekoe or English Breakfast
- 2¼ cups cake & pastry flour (spooned & leveled)*
- 1 tbsp baking powder
- 1 tsp table salt
- 2½ tsp chai spices (*ingredients listed separately*)
- 1 cup boiled milk with tea bags
- 2 tbsp lemon juice (or 1 tbsp white vinegar)
- ¾ cup unsalted butter, softened to room temp
- 1 cup sugar**
- 4 large eggs (room temperature)
- 1 tbsp vanilla extract

Chai Latte Cake



Emmaya & Us

Cake Filling

Option 1: White Chocolate Ganache

- ½ cup heavy (whip) cream (35% M.F.)
- 1 cup white couverture chocolate

Option 2: Cream Cheese Frosting

- See recipe below & increase batch by 50%

Frosting

Option 1: Mascarpone Whipped Cream Frosting

- 1 cup heavy cream (35% M.F.)
- ¼ cup icing sugar (sifted)
- ¼ cup mascarpone cheese
- 1 tsp vanilla extract (optional)

Option 2: Cream Cheese Frosting

- 8 oz (250g) brick cream cheese
- ½ cup unsalted butter
- ½ tsp pure vanilla extract
- pinch of table salt
- 1½ to 1¾ cup icing sugar, sifted

Check out the Carrot Cake Recipe for mixing instructions.

Instructions →



Instructions

1. Pour the milk in a medium pot, add the tea bags and bring to a boil; simmer for a few minutes until slightly thickened.
 2. Remove tea bags and measure 1 cup of milk, leave to cool.
 3. Grind all the chai spice ingredients in a spice blender until finely ground (yields about 1/3 cup).
 4. Whisk the cake flour with the next 3 dry ingredients in a medium bowl.
 5. Mix lemon juice with the cooled cup of milk and let it sit for 10 mins to thicken (this is a buttermilk substitute and helps to make the cake less dense and more fluffy).
 6. Mix the butter with sugar in a mixer on medium-high speed until creamy.
 7. Add eggs, one at a time and mix until fully incorporated.
 8. Add vanilla extract.
 9. Add the flour mixture about half a cup at a time and alternate with the milk-lemon (buttermilk) mixture, starting and ending with dry ingredients (do not over-mix).
 10. Pour cake batter into three 6-inch round cake pans (or two 8-inch round pans)
 11. Heat oven to 350°F and bake for 25 - 30 mins, turning once after 15 minutes.
 12. Insert a toothpick in the center of the cake and if it comes out clean, then it's done!
 13. Transfer to a wire rack to cool completely before frosting.

 14. Place white chocolate couverture chips in a glass (or heat-resistant) bowl
 15. Heat the heavy cream in a small pot on medium heat until it comes to a boil.
 16. Pour hot cream over the chocolate and mix with a whisk until smooth. Set aside to cool for 2 hours.

 17. While the cake and filling are cooling down to room temperature, place mixing bowl and whisk attachment in the fridge or freezer to be very cold. This is a key step for the whipped cream frosting.
 18. Add the heavy cream and icing sugar to the mixing bowl and mix on medium-high speed for 4-6 minutes until still peaks form.
 19. Add vanilla extract and mascarpone cheese and mix on medium speed for 1 minute until well mixed. If the frosting seems too runny, mix for another minute until you achieve stiff peaks.
- Note: If you choose to use the Cream Cheese Frosting instead, check out my Carrot Cake recipe for instructions.
20. Cut off uneven surface from the cake layers and fill with the ganache filling (or cream cheese frosting)
 21. Spread the frosting generously all over the top and side of the cake until well covered. Decorate as desired.

Notes:

**Spoon & level method* - do not scoop flour out of the bag with your measuring cup. Instead, use a spoon to scoop flour into your measuring cup and once full, use the back of a knife to level off the cup; do not tap the cup.

**The Mascarpone Whipped Cream frosting is not very sweet. If you plan on using this frosting and you prefer your cakes to be pretty sweet, then use 1¼ cup of sugar instead of 1 cup.

Share your *Chai Latte Cake* on IG & tag [@emmaya.us](https://www.instagram.com/emmaya.us)