

Royal Elderflower Wedding Cake

Lemon Elderflower Cake courtesy of Eddison and Melrose tea shop



Servings 8 PEOPLE

Prep Time 20 MINUTES

Cook Time 35 MINUTES

Passive Time 1 HOUR FOR COOLING

Ingredients

Cake Recipe

- 3 Cups All purpose flour
- 3 tsp baking powder
- 1 1/2 tsp salt
- 1 1/2 cups room temp butter
- 2 cups white sugar
- 3 tsp Carmel Berry Co Elderflower Syrup [BUY NOW]
- 3 tsp Eddison and Melrose Lemon Curd
- 3 eggs
- 1 lemon juice and zest from half of lemon

Frosting

- 1 cup room temperature butter
- 2 1/2 to 3 cups powdered sugar
- 2 tsp Carmel Berry Co Elderflower Syrup
- 2 tsp Eddison and Melrose Lemon Curd
- 2 tsp sour cream
- washed fresh flowers of your choice for decorating. If using non-edible flowers be sure the let people know they're not for consumption.

Instructions

For the Cake:

1. Preheat oven to 350 degrees
2. Spray two 9 in round cake pans with cooking spray
3. Combine the flour, baking powder and salt in a separate bowl.
4. Using an electric mixer or wooden spoon, cream together in a bowl the butter and sugar until light and fluffy.
5. Add the Elderflower Syrup and lemon curd, then eggs, lemon juice and zest, mix together well.
6. Add the dry ingredients and combine until smooth and creamy.
7. Divide the cake batter between the two cake pans. Spread evenly and bake for 25-35 minutes, until firm to the touch.
8. Allow cakes to cool thoroughly before removing them from pans.

For the Frosting

1. Place one cake layer on a cake stand.
2. Spread 1 cup of the frosting on top.
3. Place the second layer on top of the frosted cake layer.
4. Use 1 cup of frosting to cover the top layer.
5. use the remaining frosting to cover the sides.
6. Decorate with fresh flowers.
7. Enjoy!