



From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

VEGETARIAN

Lilac Honey Cake

INGREDIENTS

PREP TIME: 10 minutes

TOTAL TIME: 1 hour

INGREDIENTS

½ cup salted butter (room temperature)

¼ cup granulated sugar

½ cup lilac blossoms (packed tight)

2 large eggs

2 tsp vanilla

2 ¼ cups all-purpose flour

1 Tbsp baking power

⅓ cup milk

1 large lemon (juice and zest)

½ cup honey

For optional glaze:

2 cups icing sugar

1 tsp milk

Food colouring (to tint purple)

DIRECTIONS

1. Pre-heat oven to 350 °F.
2. Mix lilac blossoms and lemon zest into the sugar and set aside.
3. Mix flour and baking powder together and set aside.
4. Whisk honey, milk, and lemon juice together.
5. Cream the butter with the sugar and blossoms until light and fluffy.
6. Add the eggs and vanilla to the sugar mixture. Beat well.
7. Alternate adding the flour and the milk mixture, beating well after each.
8. Pour batter into a greased 9" cake pan.
9. Bake in the oven for 35–40 minutes, or until an inserted toothpick comes out clean.
10. Cool for 10 minutes and remove cake from pan. Allow cake to cool to room temperature.
11. For the glaze: Add milk to icing sugar in small amounts until it becomes a thick glaze. Drizzle over the cooled cake and let dry for 20–30 minutes.
12. Slice and serve cake. Enjoy with a cup of tea.

DID YOU KNOW?

Lilac flowers can be eaten raw and used in a variety of foods, including jams, honeys, syrups, ice-cream, beverages, and baked goods.



SPECTRA



**ROYAL
BOTANICAL
GARDENS**