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ELEGANT EARL GREY INFUSED LAYERED CHOCOLATE CAKE

1 $\frac{3}{4}$ cups all-purpose flour

1 $\frac{1}{2}$ cups sugar

$\frac{3}{4}$ cup unsweetened cocoa powder

1 $\frac{1}{2}$ tsp. baking powder

1 tsp. baking soda

$\frac{1}{2}$ tsp. salt

2 large eggs

1 cup buttermilk

$\frac{1}{2}$ cup vegetable oil

1 tsp. vanilla extract

1 cup hot **Classic & Elegant Earl Grey Tea**, cooled

Preheat your oven to 350°F and grease two 9-inch round cake pans. In a large mixing bowl, combine flour, sugar, cocoa powder, baking powder, baking soda, and salt. Add in the eggs, buttermilk, oil, vanilla, and cooled Earl Grey tea. Mix until the batter is smooth. Pour the batter evenly into the prepared pans. Bake for about 30 minutes. Check with a toothpick; it should come out clean. Let the cakes cool in the pans for 10 minutes before transferring them to a wire rack. Using your favourite frosting, ice and stack the cakes. Serve with whipping cream or ice cream.



• **Classic and Elegant Earl Grey Tea**