

A Recipe From *tikkido*

Honey Chamomile Cake Recipe

<https://tikkido.com/blog/honey-chamomile-tea-cake-lemon-icing>

Lemon icing recipe: <https://tikkido.com/blog/REAL-Lemon-Buttercream-Icing-Recipe>

Ingredients:

- 2 cups granulated honey
- 3 cups flour
- 1 teaspoon salt
- 2 teaspoons baking soda
- 2 cups strong chamomile tea
- 3/4 cup oil
- 2 teaspoons vinegar
- 1 teaspoon vanilla

Instructions:

1. Mix all ingredients together.
2. bake at 350 for approximately 35 minutes (when baked in two 6" cake pans--adjust for other size pans)
3. Decorate with lemon buttercream
4. Add real chamomile flowers

