

Chai Latte Cake

Poetry & Pies

prep time: 25-30 minutes

bake time: 25-30 minutes

total time: 1 hour *(plus time for the cake layers to cool; can be split up)*

servings: 12-16



Ingredients

for the chai spice mix

- 1 teaspoon ground cinnamon
- ¾ teaspoon ground cardamom
- ¼ teaspoon ground allspice
- ¼ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- small pinch (with your fingers) freshly ground black pepper

for the chai latte cake

- 1 cup (240g) whole milk, room temperature
- 1 teaspoon (3g) good quality [instant espresso](#) or [instant coffee](#)*
- 2 cups plus 2 tablespoons (289g) flour, spooned then leveled and sifted
- 2 teaspoons (8g) baking powder, sifted
- chai spice mix (from above)
- ½ teaspoon (3g) sea salt
- ¾ cup (170g) unsalted European style butter, softened**
- 1 cup (213g) packed light brown sugar
- ½ cup (100g) granulated sugar
- 3 large eggs, room temperature
- 1 tablespoon (13g) avocado oil (or grape seed, vegetable, or canola)
- 1 tablespoon (13g) pure vanilla extract

for the frosting

- one batch [vanilla bean buttercream](#)

Instructions

1. When you take the milk and eggs out to warm up (which takes 30-60 minutes), whisk the milk and espresso powder together and set aside. It will be clumpy at first, so whisk it a few times as it warms up. The espresso should be dissolved by the time you're ready to bake.
2. When ready to bake, preheat the oven to 325F/165C. Grease and flour [two 8" or 9"](#) or three [6" cake pans](#) cake pans (or use [baking spray](#)) and line with [parchment paper](#) (or use [silicone liners](#)).
3. Make the chai spice by whisking together all spice ingredients in a small bowl. Using a [fine mesh sieve](#), sift and whisk together the flour, baking powder, chai mix, and salt. Set aside.
4. In the bowl of a stand mixer fitted with the paddle attachment (or a large mixing bowl or with a [hand mixer](#)), beat the butter on high until light and fluffy, about 1 minute. Add the sugars and beat on high until light and fluffy, about 3 minutes, scraping the bowl halfway then at the end.
5. Add in the eggs one at a time, beating on medium until well-blended, about 30 seconds to 1 minute, after each egg. Scrape the bowl and add the oil and vanilla, beating on medium until combined.
6. Add half of the flour to the bowl and mix on low, *just* until combined with a few flour streaks left. Add the milk and mix again on low, *just* until combined. It will seem a little chunky. Add the rest of the flour and mix on low, *just* until combined and with a few flour streaks on the edge. Scrape the sides and bottom of the bowl and fold that in as you go. Try to do this in 2-3 large, sweeping strokes and just fold the flour/batter from the sides/bottom back in as you go. It will still have some lumps of flour, but don't worry, those will bake out.
7. Divide batter between prepared pans and bake for 25-30 minutes, or until a toothpick inserted in the middle comes out with a few moist crumbs. Check early, as oven times vary based on climate, elevation, and even the season. Also, this cake finishes faster than you'd think--you might get raw batter on a toothpick then 3 minutes later it's done!
8. Let cakes cool in pans for 5-10 minutes, then remove to a wire rack until completely cooled.

9. While the cakes cool, make the [vanilla bean buttercream](#). Try not to eat it all with spoon while you wait for the cakes to be fully cooled. ;)
10. Fill and frost the cake as desired (you can also cut each layer of cake in half to get more frosting in there!).

Enjoy!

If not eating right away, a frosted cake can be kept on the counter for 1-2 days, in the fridge up to 1 week (chill it then cover it well), or frozen up to 1 month (freeze for an hour then cover well with plastic wrap). Keep a cut cake fresh by placing a piece of plastic wrap right against the cut sides then covering the entire cake well with more plastic wrap or in an airtight cake holder.

**If you do not have instant coffee or espresso (or cannot find a high quality one), you can replace $\frac{1}{4}$ to $\frac{1}{3}$ cup of the milk with very strong coffee or espresso. Let it cool slightly before mixing it with the milk and proceeding with the recipe as written.*

***Butter should be matte in appearance and should be soft but have some resistance if you press your finger into it. If it is shiny, put in the fridge for 5-10 minutes to firm it up some. Also, European butter is ideal for cakes because it has less water and makes a better texture.*