

# Chai Cake with Swiss Meringue Buttercream

Yield: 12 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-meringue-buttercream-recipe-for-wedding-cake>

## Ingredients:

- 2/3 cup milk
- 3 tablespoons loose black tea
- 7 cardamom pods crushed
- 1/2 teaspoon fennel seed
- 1/4 inch fresh ginger peeled and grated
- 2 whole eggs
- 1 egg yolk
- 1 teaspoon vanilla extract
- 1 cup flour
- 1 cup sugar
- 1 1/4 teaspoons baking powder
- 1/4 teaspoon canela ground
- 1/4 teaspoon kosher salt
- 1/2 cup european style butter Plugrá®, unsalted, at room temperature
- 1 1/4 cups sugar
- 5 egg whites
- 1 pound european style butter Plugrá, cut into pieces, room temperature
- 1 teaspoon vanilla extract

## Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 155 milligrams
4. Fat: 40 grams
5. Fiber: 1 grams
6. Protein: 5 grams

7. SaturatedFat: 25 grams
  8. Sodium: 160 milligrams
  9. Sugar: 39 grams
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