

Honey Lavender Sheet Cake



4.36 from 34 votes

Treat yourself to the delightful flavors of chamomile + fresh lavender with my **Honey Lavender Sheet Cake**, an ideal indulgence for sunny spring and summer gatherings, whether you're celebrating or simply enjoying a picnic. Dive into the soft + moist deliciousness and savor every moment of this delightful dessert! *Vegan + Gluten-Free options.*

Prep Time 15 mins	Cook Time 25 mins	Total Time 40 mins
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Course: Dessert

Keyword: baked, cake, chamomile, classic, dessert, easy, fluffy, healthy, homemade, indulge, lavender, recipe, soft, summer, sweet, traditional, vegetarian

Servings: 12 servings Calories: 339kcal Author: Shanika

Ingredients

SHEET CAKE:

- 3 cups organic all-purpose flour (You can also use cake flour, if desired)
- 2 ½ tsps baking powder
- ½ teaspoon sea salt
- Pinch of ground cinnamon
- 1 cup raw honey, organic
- 1 cup unsalted butter, softened at room temp. (That's 2 sticks!)
- 3 large organic eggs, at room temp.
- 1 teaspoon lavender extract (See Notes for where to purchase)
- ¼ cup vegetable oil, organic
- 1 cup Almond milk (You can use whole milk or your fave plant-based milk)

LAVENDER BUTTERCREAM FROSTING:

- 4 cups organic powdered sugar, sifted
- ½ cup unsalted butter, softened at room temp.
- 1 teaspoon lavender extract
- 3-4 Tbsps Almond milk (You can use whole milk or your fave plant-based milk)

Instructions

TO MAKE THE CAKE:

1. Begin by preheating your oven to 350 degrees Fahrenheit. Lightly grease and line with parchment paper (with two sides hanging out) an 8-inch square pan (for a thicker cake) or a half sheet pan.
2. In a bowl, whisk together the flour, baking powder, cinnamon, and sea salt until combined. Set aside.
3. In a large bowl, beat the butter, vegetable oil and eggs together, using a hand-mixer (or electric stand-mixer) on high-speed, until combined and wet, about 2-3 minutes.
4. Add in the lavender extract, honey, and the milk followed by the dry ingredients, mixing everything together (on low-speed gradually increasing the speed) until combined, smooth,

and lump-free, about 2-3 minutes. DON'T OVERMIX!

5. Pour batter into prepared pan, spreading everything evenly.

BAKE THE CAKE:

1. Bake for 20-25 minutes, or until the center of the cake comes out clean when tested with a toothpick, cake tester, or knife. Also, the tops should bounce back once gently pressed.
2. Once done, remove the cake from the oven and let it cool for 25-30 minutes before carefully lifting it from the pan and onto a cooling rack to cool completely.

TO MAKE BUTTERCREAM FROSTING:

1. In a large bowl, add in the butter and beat using a hand-mixer on high speed, until light, pale, and smooth. Add in the lavender extract and continue to mix until combined.
2. Add in the powdered sugar and milk until completely smooth, whipped, and fluffy, about 1-2 minutes. NOTE: If buttercream is too 'runny', add additional powdered sugar (1 tablespoon at a time); if too thick, add additional milk (1 tablespoon at a time).

ASSEMBLY:

1. Using a metal or rubber spatula, top cooled cake with buttercream frosting and evenly spread over the top until fully covered and smooth. Top with edible lavender flowers, fresh berries, or whatever you like and wallah!
2. Cut into small or medium-sized squares and enjoy! NOTE: Larger squares makes around 12 servings versus smaller ones.
3. ***Bon Appetit!***

Notes

- **STORAGE:** Keep leftover cake tightly wrapped using plastic wrap and refrigerated for up to 5 days. To store frozen (frosted or unfrosted), simply tightly wrap and cover cake and freeze for up to 2-3 months. To serve, thaw in the refrigerator overnight and bring to room temperature.
- **HOMELY LAVENDER CUPCAKES:** This recipe yields about 30 cupcakes. Simply bake for 18-20 minutes instead, until centers come out clean.
- **FLOUR:** If you don't have cake flour, you can always just use all-purpose flour instead.
- **VEGAN OPTION:** To make this cake vegan, simply omit the eggs and substitute the unsalted butter with vegan butter (softened); Apple Cider Vinegar (1 Tbsp) to be mixed in with the plant-based milk instead for 'buttermilk'; add ½ teaspoon baking soda to dry ingredients.
- **MAKE AHEAD:** You can always bake this cake the night or day before and let it cool, tightly wrap, and refrigerate until ready to use. The buttercream frosting can also be made prior and tightly wrapped and stored in the fridge as well. When ready to serve, let cake sit at room temperature for 30 minutes to an hour, frost, and enjoy!
- **LAVENDER EXTRACT:** To purchase a great extract option, I recommend this Pure Bulgarian Lavender Extract for Baking!

Nutrition

Calories: 339kcal | Carbohydrates: 66g | Protein: 5g | Fat: 25g | Saturated Fat: 15g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 7g | Trans Fat: 1g | Cholesterol: 108mg | Sodium: 239mg | Potassium: 58mg | Fiber: 1g | Sugar: 0.2g | Vitamin A: 777IU | Calcium: 97mg | Iron: 2mg