Earl Grey Soaking Syrup for Victoria Sponge

From the teas.co.uk wiki

This is a brush-on soaking syrup that gives a classic Victoria sponge a gentle Earl Grey character, without touching the cake recipe itself. You brew a strong concentrate of Dragonfly Organic Earl Grey Rooibos, cook it down with sugar, golden syrup and lemon zest into a glossy syrup, then paint it over the cooled sponge layers before the jam and cream go in.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Earl Grey Soaking Syrup for Victoria Sponge recipe. Canonical: https://teas.co.uk/recipes/earl-grey/earl-grey-soaking-syrup-for-victoria-sponge/*

Soaking syrups are a quiet patisserie trick: a thin layer brushed onto the crumb keeps the sponge moist and slips a flavour in from underneath. Here it leaves a soft bergamot note running through each bite, while the cake still looks like the Victoria sandwich everyone expects. The same trick works with other teas and cakes, a spiced chai syrup brushed into a carrot cake, say, or a rooibos one over a rooibos loaf cake. It also suits a blackcurrant tea Victoria sponge.

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