

Chai Tea Spiced Pound Cake



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Recipe by: Laura Vitale

Serves 8

Prep Time: minutes

Cook Time: minutes

Ingredients

Cake Batter:

- 3/4 cup Granulated Sugar
- 1 Stick of Unsalted Butter
- 1/2 cup prepared green tea
- 1/3 Whole Milk
- 2 tsp Vanilla Extract
- 2 Eggs
- 2 cups All Purpose Flower
- 2 tsp Baking Powder
- 3/4 tsp Ground Cardamon
- 1/2 tsp Ground Cinnamon
- 1/2 tsp Salt
- 1/8 tsp Ground Cloves

Glaze:

- 1 cup Powdered Sugar
- 1/2 tsp Vanilla Extract
- 5 to 6 tsp Whole Milk
- 1/2 tsp Ground Cinnamon

1) Preheat oven to 400 degrees. Grease a 9 inch loaf pan with non-stick baking spray and line the bottom of the pan with a piece of parchment paper to insure that the cake comes out easily.

2) In a large bowl or with a handheld mixer, or with a standing mixer, beat together the butter and sugar on medium speed until fluffy. On low speed, beat in tea, eggs, milk and vanilla, until ingredients are well combined. (Scrape the sides of the bowl to make sure all the ingredients are well mixed. The wet mixture will appear curdled, but that's what you want.

3) Add the dry ingredients and mix just enough to moisten. Finish mixing by hand with a spatula to ensure that you are not over mixing.

4) Bake for 45-55 minutes or until a toothpick inserted in the center of the cake comes out clean. (Do not under bake or over bake)

5) Cool the cake in the pan for 30 minutes.

6) Once the cake is cooled, in a small bowl, whisk together the powdered sugar, vanilla, cinnamon and 4 teaspoons of milk. Add in more milk by teaspoonfuls until spreadable.

7) Spoon glaze over bread, wait 20 minutes before slicing so the glaze has time to set.

Wrap tightly and store at room temperature for up to 4 days or refrigerate and keep for up to 10 days.

