

Holiday Tea BUNDT CAKE

Baking with Harney & Sons Fine Teas

Cake Ingredients:

2 ½ C all-purpose flour
2 sachets Harney Holiday Tea
1 can sweetened condensed milk
2 sticks (1 C) unsalted butter
1 C buttermilk
1 tsp baking powder
1 tsp baking soda
½ tsp salt
Water as required

Icing Ingredients:

1 C powdered sugar
2-3 tbsp milk
2 tsp vanilla extract

Directions:

1. Preheat oven to 350° F and line a tube pan or bundt pan with butter and dust with dry flour.
2. Boil water in the kettle. Pour a cup of hot water in a bowl or jar and add the Holiday Tea sachets. Steep the tea and remove the bags.
3. In a mixing bowl, sift the flour, baking powder, baking soda and salt. Whisk until combined.
4. In a microwave-safe bowl, melt butter for 30 seconds or until it starts melting.
5. In another mixing bowl, add condensed milk. Pour warm butter over it and whisk to combine. Add a cup of Holiday Tea and buttermilk and whisk again.
6. Gradually add the flour into the wet ingredients, folding ingredients gently.
7. Pour batter into the prepared pan. Tap on the counter to remove air bubbles.
8. Bake in the preheated oven for about 30 to 40 minutes or until a toothpick or skewer inserted in the center of the cake comes out clean.
9. Remove from oven. Invert onto a wire rack, cool completely before icing.
10. Mix all icing ingredients together, adding the milk a bit at a time to get your desired consistency. Drizzle Icing over the cake.
11. Slice and serve with a cup of Harney tea!