

# DESSERT

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## SPICED PLUM GINGERBREAD CAKE

Makes one 10-inch bundt cake

- 1/4 c Passion Plum herbal tea leaves
- 8 tbsp unsalted butter
- 1/2 c each corn syrup, dark molasses, and  
firmly packed dark brown sugar
- 2 1/2 c all-purpose flour
- 1 1/2 tsp each ground ginger, cinnamon, cloves, and nutmeg
- 1/4 tsp salt
- 2 large eggs
- Grated zest of 1 lemon
- 1 tbsp lemon juice
- 2 tsp baking soda
- 4 c confectioners' sugar

1. Preheat the oven to 350°F . Grease one 10 x 3 1/2-inch bundt pan.
2. Bring 1 1/2 cups of water to a boil, remove from heat, add the tea, and steep for 5 minutes. Strain, pressing to extract as much liquid as possible.
3. Melt the butter; then stir it together with the brown sugar, molasses and corn syrup. Set aside to cool.
4. In the bowl of a food processor, combine the flour, ginger, cinnamon, cloves, nutmeg and salt and pulse to blend. Scrape in the butter-sugar mixture and blend. Add the eggs and lemon zest and process until smooth.
5. Stir the baking soda into 1 cup of the tea. Stir the mixture into the batter then scrape it into the prepared pan. Bake for 40 to 45 minutes until the top is springy and a knife inserted near the center comes out clean. Remove the pan and cool on a cake rack.
6. While the cake is cooling, combine the remaining tea with the lemon juice. Sift in the confectioners' sugar, whisking until you have a thick but spreadable icing. Pour over the cooled cake, let it set, then serve.