

SPICED CHAI TEA CAKE

This is a delicious tea cake recipe that you will make over and over again.

Ingredients:

½ cup boiling water
5 tsp Neat Jane's Chai tea
1 cup sultanas
185g butter softened
1¼ cups brown sugar
1 tsp vanilla extract
3 eggs
1½ cups self raising flour
2 tsp mixed spice
¼ cup milk
Icing sugar



Preheat oven to 160°C. Place the boiling water and Neat Jane's Chai tea in a bowl and allow to infuse for 5 minutes. Strain the tea leaves. Add the sultanas and set aside for 10 minutes.

Place the butter, brown sugar and vanilla in the bowl of an electric mixer and beat until pale and creamy. Add the eggs, one at a time, and beat well. Add the flour, mixed spice and milk and beat until just combined.

Add the sultanas and tea liquid and beat until just combined. Spoon the mixture into a lightly greased 20cm x 30cm tin lined with non-stick baking paper. Bake for 35-40 minutes or until cooked when tested with a skewer.

Cool in the tin for 5 minutes before turning out onto a wire rack to cool completely. Dust with icing sugar to serve

Serves 8