

Sultana Cinnamon Tea Cake

The sultanas with Darjeeling scents will simply melt in your mouth.

Ingredients:

90g Butter

½ Cup caster sugar

1 tsp vanilla extract

1 egg

1½ cups self raising flour

½ cup milk

¼ cup Neat Jane's Organic Darjeeling Tea, Cold

½ cup sultanas

Topping:

1 tbsp butter, melted

½ tsp ground cinnamon

1 tbsp caster sugar



Preheat oven to moderate, 180°C. Lightly grease and line a deep 20cm round cake pan with baking paper.

Place the boiling water and Neat Jane's "Darjeeling Organic Tea" in a bowl and allow to infuse for 5 minutes. Strain the tea leaves and set aside. Discard the tea leaves.

In a bowl, using an electric mixer, cream butter, sugar and vanilla together until pale and creamy. Beat in egg. Lightly fold flour alternatively into butter mixture with combined milk and tea. Fold in sultanas.

Spread mixture into pan. Smooth the surface. Bake 30-35 minutes, until a skewer inserted into the center comes out clean. Cool in pan for 10 minutes. Turn onto a wire rack.

While cake is warm, brush top with melted butter. Sprinkle over combined sugar and cinnamon. Serve warm.

Serves 6 - 8

Preparation time 20 minutes