

Earl Grey Tea Cake

Ingredients

1/2 c Unsalted Butter
1 c Sugar
2 Eggs
1/2 t Vanilla Extract
2 c Flour
4 t Baking Powder
1 c Milk
2 Earl Grey Teabags
1 T Powdered Sugar

Instructions

- 1.Prepare a bundt pan by buttering and lightly dusting with flour. Set aside.
- 2.Heat up the 1 cup of milk, then add the 2 tea bags to the hot milk and let steep at least 10 minutes. Set aside. Preheat your oven to 350 degrees.
- 3.In a bowl of a standing mixer with paddle attachment, cream together the butter and sugar. Add the eggs, one at a time. Then add vanilla, and mix well.
- 4.In a separate bowl, whisk the flour, and baking powder. To the butter mix, add 1/3 of the flour mix, then 1/2 of the tea milk. Repeat until all combined. Pour into the prepared bundt pan.
- 5.Bake for 45 minutes, or until a toothpick inserted in the center comes out clean. Take the

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cake out of the oven and let it cool for about 10 minutes in the pan, then turn the cake out onto a plate, and sprinkle with powdered sugar.