

Apple Bundt Cake

FOR THE CAKE:

2 1/2 C all-purpose flour	1 1/2 C granulated sugar
1 1/2 t baking powder	3 lg eggs
1/2 t baking soda	1/2 C freshly squeezed orange juice.
1/2 t salt	Zest of 1 orange
1 t ground cinnamon	1 C freshly brewed Apple Bundt Cake tea
1/2 t ground nutmeg	(cooled)
1/2 t ground ginger	1 t vanilla extract
1 1/2 T ground Apple Bundt Cake tea leaves	3 C peeled and chopped apples (about 3
1 C unsalted butter, softened.	medium apples)

FOR THE GLAZE:

1 1/2 C confectioners' sugar	1 t orange zest
2 T freshly squeezed orange juice.	1/4 t ground cinnamon
4 T freshly brewed Apple Bundt Cake tea	
(cooled)	

PREPARE THE CAKE:

1. Preheat your oven to 350°F (175°C). Grease and flour a Bundt pan.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, nutmeg, ginger, ground Apple Bundt Cake tea leaves.
3. In a large bowl, cream the butter and sugar together until light and fluffy.
4. Add the eggs one at a time, beating well after each addition.
5. Mix in the orange juice, orange zest, Apple Bundt Cake tea, and vanilla extract.
6. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
7. Fold in the chopped apples.

BAKE THE CAKE:

1. Pour the batter into the prepared Bundt pan, spreading it evenly.
2. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.
3. Let the cake cool in the pan for about 15 minutes, then transfer it to a wire rack to cool completely.

PREPARE THE GLAZE:

1. In a small bowl, whisk together the confectioners' sugar, orange juice, Spiced Apple Chai tea, Orange Tea, orange zest, and cinnamon until smooth.
2. Drizzle the glaze over the cooled cake.