

# Orange Almond Cake with Earl Grey Bravo Tea

2 C Flour	2 † Orange extract
1 1/2 C Sugar	1 † Almond extract
1 † Baking Powder	1 C Milk
1/2 † Salt	1/2 C Sliced almonds
1/2 C Butter (softened)	3 T Earl Grey Bravo Tea (brewed and cooled)
3 lg Eggs	

**PREHEAT** your oven to 350°F and grease a 9-inch round cake pan.

**MIX** flour, sugar, baking powder, and salt in a bowl.

**BEAT** in butter, eggs, orange extract, almond extract, milk, and brewed Earl Grey Bravo tea until smooth.

**POUR** the batter into the prepared pan and sprinkle sliced almonds on top.

**BAKE** for 30-35 minutes or until a toothpick inserted into the center comes out clean.