

Chocolate Chai Pu-erh Cake

TOTAL TIME: 1 hour 30 minutes

CAKE:

1 1/2 C all-purpose flour
1 C sugar
1/2 C cocoa powder
1 † baking soda
1/2 † baking powder
1/2 † salt
1 C buttermilk

1/2 C vegetable oil
2 large eggs
1 † vanilla extract
1 C hot water
2 † Chocolate Chai Pu-erh tea, finely ground

CHOCOLATE CHAI PU-ERH CUSTARD:

1 1/2 C heavy cream
1/2 C milk
1/4 C sugar
4 egg yolks

2 † Chocolate Chai Pu-erh tea, finely ground
2 oz dark chocolate, melted

FROSTING:

1/2 C unsalted butter, softened
2 C confectioners' sugar
1/4 C cocoa powder

1/4 C heavy cream
1 † vanilla extract

Prepare the Cake:

PREHEAT OVEN: Preheat your oven to 350°F (175°C). Grease and flour two 8-inch round cake pans.

MIX DRY INGREDIENTS: In a large bowl, whisk together flour, sugar, cocoa powder, baking soda, baking powder, and salt.

MIX WET INGREDIENTS: In another bowl, combine buttermilk, vegetable oil, eggs, and vanilla extract. Add the wet ingredients to the dry ingredients and mix until combined.

ADD HOT WATER AND TEA: Stir in hot water and Chocolate Chai Pu-erh tea until the batter is smooth. Divide the batter evenly between the prepared pans.

BAKE: Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let the cakes cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.

Prepare the Chocolate Chai Pu-erh Custard:

HEAT CREAM AND MILK: In a saucepan, combine heavy cream, milk, and Chocolate Chai Pu-erh tea. Heat over medium heat until it just begins to simmer. Remove from heat and let steep for 10 minutes. Strain to remove tea leaves.

MIX CUSTARD: In a bowl, whisk together egg yolks and sugar until pale. Gradually add the warm cream mixture, whisking constantly. Return the mixture to the saucepan and cook over low heat, stirring constantly, until it thickens and coats the back of a spoon. Remove from heat and stir in melted dark chocolate. Let cool slightly.

Prepare the Frosting:

In a large bowl, beat butter until creamy. Gradually add powdered sugar and cocoa powder, beating until smooth. Add heavy cream and vanilla extract and beat until fluffy.

Assemble the Cake:

Place one cake layer on a serving plate. Spread a layer of Chocolate Chai Pu-erh custard over the top. Place the second cake layer on top. Frost the top and sides of the cake with the chocolate frosting.