

Almond Cardamom Cake

This cake is perfect for a cozy afternoon treat!

PREP TIME: 20 minutes

COOK TIME: 35-40 minutes

TOTAL TIME: 55-60 minutes

1 C brewed [Almond Cardamom Cake](#) tea, cooled

1/2 C brewed masala chai tea, cooled

1 1/2 C all-purpose flour

1/2 C almond flour

1 † ground cardamom

1 † baking powder

1/2 † baking soda

1/4 † salt

1/2 C unsalted butter, room temperature

1 C granulated sugar

2 lg eggs, room temperature

1 † vanilla extract

1/2 C whole milk

1/2 C sliced almonds

1/4 C sliced almonds for topping

Confectioners' sugar for dusting (optional)

PREHEAT THE OVEN: Preheat your oven to 350°F. Grease and line an 8-inch round cake pan with parchment paper.

PREPARE THE DRY INGREDIENTS: In a medium bowl, whisk together the all-purpose flour, almond flour, ground cardamom, baking powder, baking soda, and salt. Set it aside.

CREAM THE BUTTER AND SUGAR: In a large mixing bowl, beat the butter and granulated sugar together with an electric mixer until light and fluffy, about 3-4 minutes.

ADD EGGS AND VANILLA: Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract.

COMBINE WET AND DRY INGREDIENTS: Gradually add the dry ingredients to the butter mixture, alternating with the brewed almond cardamom tea, masala chai tea, and milk. Begin and end with the dry ingredients. Mix until just combined.

FOLD IN ALMONDS: Gently fold in the 1/2 C of sliced almonds.

BAKE THE CAKE: Pour the batter into the prepared cake pan and smooth the top. Sprinkle the remaining 1/4 C of sliced almonds on top. Bake for 35-40 minutes, or until a toothpick inserted into the center comes out clean.

COOL AND SERVE: Allow the cake to cool in the pan for 10 minutes, then transfer to a wire rack to cool completely. Dust with confectioners' sugar before serving, if desired.