

Spiced Apple Chai Cake

Prep Time: 30 minutes

Cook Time: 35 minutes

Cake:

2 1/2 C all-purpose flour
2 t baking powder
1/2 t baking soda
1/2 t salt
1 t ground cinnamon
1/2 t ground ginger
1/4 t ground cloves
1/4 t ground nutmeg

1 C butter, softened
1 1/2 C sugar
4 lg eggs
1 t vanilla extract
1/2 C sour cream
1/2 C brewed Spiced Apple Chai tea,
cooled
1 C grated apple

Preheat oven to 350°F.

Grease and flour two 9-inch round cake pans.

Sift flour, baking powder, baking soda, salt, and spices into a bowl.

Cream butter and sugar until light and fluffy.

Add eggs one at a time beating well after each addition.

Mix in vanilla extract, sour cream, and brewed tea.

Gradually add dry ingredients to the wet mixture.

Fold in grated apple gently.

Divide batter evenly between the prepared pans.

Bake for 30-35 minutes or until a toothpick comes out clean.

Cool in pans for 10 minutes then transfer to a wire rack to cool completely.

Topping:

1 C heavy cream
1/2 C cream cheese, softened
1/4 C powdered sugar

2 T Spiced Apple Chai tea leaves, finely
ground

Whip heavy cream until stiff peaks form.

Beat cream cheese and powdered sugar until smooth.

Fold in whipped cream and ground tea leaves gently.

Spread over cooled cake as desired.