

# Vanilla Oolong and Vanilla Rooibos Chai Pound Cake

This cake was created to use as a "Control Cake". I needed a vanilla cake where the Vanilla shines because I'm making homemade Vanilla Extract - Double Fold, with 3 different bases. I'll be making this cake again with store bought vanilla and my 3 vanillas to see which vanilla I like best...lol. This is a delicious cake. The Rooibos and Oolong really bring a nice flavor. I'll omit the rooibos for my "Controlled" Test. But the rooibos is a lovely enhancement.

## CAKE:

1 C unsalted butter, softened	1/2 t <a href="#">salt</a>
2 C granulated sugar	1 C Extra Strong brewed <a href="#">Vanilla Pound Cake</a> tea, cooled
4 lg eggs, at room temperature	1/2 C sour cream, at room temperature
3 C all-purpose flour	2 T vanilla extract
1/2 t baking powder	1 Can Pam for Baking (or Baker's Joy)
1/2 t baking soda	

## OPTIONAL GLAZE:

1 C Confectioners' sugar	1/2 t vanilla extract
2-3 T brewed <a href="#">Vanilla Pound Cake</a> tea, cooled	

## PREHEAT OVEN:

Preheat your oven to 325°F. Spray a 10-inch Bundt pan with Baker's Joy (or its store brand equivalent; be sure it has flour added).

## CREAM BUTTER AND SUGAR:

In a large mixing bowl, cream the butter and sugar together until light and fluffy, about 3-4 minutes.

## ADD EGGS:

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

## COMBINE DRY INGREDIENTS:

In a separate bowl, sift together the flour, baking powder, baking soda, and salt.

## MIX WET INGREDIENTS:

In another bowl, combine the brewed vanilla oolong, sour cream, and vanilla extract.

## COMBINE ALL INGREDIENTS:

Gradually add the dry ingredients to the butter mixture, alternating with the tea mixture, beginning and ending with the dry ingredients. Mix until just combined.

## BAKE:

Pour the batter into the prepared Bundt pan. Bake for 60-70 minutes, or until a toothpick inserted into the center comes out clean.

## COOL:

Allow the cake to cool in the pan for about 10 minutes, then turn it out onto a wire rack to cool completely.

## OPTIONAL GLAZE:

1. In a small bowl, whisk together the confectioners' sugar, Vanilla Pound Cake tea, and vanilla extract until smooth.
2. Drizzle over the cooled pound cake.