



Earl Grey Tea Cakes



Prep Time: 15 min | Cook Time: 20 min | Total Time: 35 min | Servings: 12

Ingredients

1/2 cup butter (softened)

1 cup sugar

3 eggs (room temp)

Zest from medium orange (about 1 1/2 tsp)

1 TBS fresh-squeezed orange juice

1 tsp vanilla

1 1/3 cups sifted AP flour

1/2 tsp salt

1 tsp baking powder

1/2 cup milk

3 earl grey tea bags (I used Twinings)

Directions

Preheat Oven to 350°F. Grease mini bundt pan well. Warm milk in sauce pan, add tea bags. Steep 5-7 minutes. Discard bags and allow milk to cool.

Sift together dry ingredients. Cream butter & sugar until light & fluffy. Add eggs, 1 at a time. Add vanilla & zest. Beat to combine. Add dry ingredients in small batches, alternating with the milk/tea mixture (do not over mix). *Cont'd on back

Directions Cont'd

Scoop into molds (about 3/4 full). Tap pan to allow batter to settle just before putting into the oven. Bake 20 minutes, until toothpick comes out clean. Cool on wire rack. Once cool, reverse cakes. Dust with powdered sugar. Serve immediately. Good for 2-3 days in a sealed container.