

# Tea Walnut Cake

Moist walnut tea cake infused with Earl Grey tea. Perfect for afternoon tea or dessert. Easy recipe with walnuts and aromatic tea flavor.

20	15	35	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Tea Walnut Cake

## Ingredients

- 3 egg
- 1 cup black tea
- 1 cup walnut
- 1 cup granulated sugar
- 1 cup sunflower oil
- 3 tbsp cocoa powder
- 1 pack vanillin
- 1 pack baking powder
- 2 cup flour
- 3 tbsp unsalted butter
- 1 tsp salt

## Instructions

- 1 Prepare the oven and pan**

Preheat your oven to 180°C (350°F). Grease a 9x13-inch baking pan with butter and lightly dust with flour, tapping out any excess.
- 2 Brew the tea**

Steep 1 pack of tea bags in 2 cups of hot water for 5-7 minutes until the tea is strong and dark. Remove the tea bags and set the tea aside to cool completely.
- 3 Make the cake batter**

In a large mixing bowl, beat the 3 eggs with an electric mixer on medium speed for 2-3 minutes until light and fluffy.
- 4** Add 1 cup of sugar to the eggs and beat for another 2 minutes until the mixture is pale and well combined.
- 5** Pour in 3 tablespoons of oil and mix on low speed until just incorporated.
- 6** In a separate bowl, whisk together 1 cup of flour and 1 pack of baking powder until evenly combined.
- 7** Alternately add the flour mixture and the cooled tea to the egg mixture, beginning and ending with flour. Mix on low speed after each addition until just combined - don't overmix.
- 8** Gently fold in the chopped walnuts using a wooden spoon or spatula, stirring just enough to distribute them evenly throughout the batter.

**9 Bake the cake**

Pour the batter into your prepared pan and smooth the top with a spatula. Bake for 25-30 minutes, until the top is golden brown and a toothpick inserted in the center comes out clean or with just a few moist crumbs.

**10 Cool and serve**

Let the cake cool in the pan for 10 minutes, then turn it out onto a wire rack to cool completely before slicing and serving.

## Tips

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Brew your tea extra strong and let it cool completely before adding to the batter. This ensures maximum tea flavor without affecting the cake's texture.

Toast your walnuts in a dry skillet for 3-4 minutes before chopping to enhance their flavor and add extra depth to the cake.

Room temperature ingredients mix more easily and create a smoother batter. Remove eggs, butter, and milk from the refrigerator 1 hour before baking.

Don't overmix the batter once you add the flour mixture. Mix just until ingredients are combined to avoid a tough, dense cake.

Line your cake pan with parchment paper in addition to greasing for easy removal and perfect presentation.

Test for doneness with a toothpick inserted in the center - it should come out with just a few moist crumbs attached.

Allow the cake to cool in the pan for 10 minutes before turning out onto a wire rack to prevent breaking.

For extra moisture, brush the warm cake with additional cooled tea before serving.