

Black Tea Moist Cake

A fusion of black tea and a traditional moist vanilla cake that will bring a whole new sensation of flavours.

12 slices



up to 10 Min.



Ingredients:

For Moist Cake:

1 box Dr. Oetker Nona Sponge Cake Vanilla
5 Eggs (Large)
100 ml Black Tea (Steep 5 tea bags in hot water for 3-5 minutes, set aside to cool)
100 g Butter

For the decoration:

Dr. Oetker Nona Almond Flakes

- 1 Preheat oven to 180°C. Line a 24cm round cake pan with grease proof paper.
- 2 Place Dr. Oetker Nona Sponge Cake Vanilla, eggs and water in a mixing bowl. Mix at medium speed for 6 minutes.
- 3 Add in butter and mix at low speed for 1 minute or until batter is light and fluffy.
- 4 Pour batter in a greased round baking pan. Sprinkle some almond flakes on top of the cakes.
- 5 Bake at 180°C for 45 minutes. Turn the cake out onto a wire rack to cool before serving.