

## **Earl Gray Pumpkin Maple Cake - Kathleen Rock (2018)**

Ingredients:

1/4 cup milk {I used almond milk}

2 Earl Grey tea bags

1 cup King Arthur Flour

3/4 cups sugar

3/4 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

2 eggs

1/2 teaspoon vanilla extract

1 cup maple syrup

1/2 cup vegetable oil

1. Preheat oven to 350 degrees. Line an 8×8 inch baking pan with foil and spray with non-stick cooking spray. {I just use my Misto filled with olive oil.} Set aside
2. Heat milk to steaming and steep tea bags in it for about 5 minutes. When finished steeping, squeeze out the tea bags carefully with the back of a spoon to get maximum flavor from each bag.
3. In a medium bowl, whisk together flour, sugar, baking powder, baking soda and salt.
4. In a small bowl, beat together eggs, maple and vegetable oil until thoroughly combined.
5. Add wet mixture to dry mixture and stir until just combined {make sure there aren't any lumps but don't overmix}.
6. Pour batter into prepared baking pan. Bake for about 40 minutes.\* Remove from oven and allow to cool completely before frosting.

\*You may want to check for doneness at 30 or 35 minutes, but it took closer to 40-45 in my oven. This cake is very moist and did not have a crumbly texture for me, but had I left it in a little longer it may have created more of a crumb

### Earl Grey Cream Cheese Frosting

2 tablespoons milk

1 Earl Grey tea bag

4 tablespoons butter, softened

3 ounces cream cheese

1 1/2 cups powdered sugar

1/4 teaspoon vanilla extract

1. Heat milk to steaming; steep tea bag in milk for about 5 minutes. When finished steeping, squeeze out the tea bag carefully with the back of a spoon to get maximum flavor. Set aside.

2. In a medium bowl using a hand mixer, cream together butter and cream cheese until mostly smooth. Slowly beat in powdered sugar until incorporated.

3. Add about 1 tablespoon of tea-steeped milk. Add vanilla extract. Beat until smooth. {If the consistency is too runny, add a bit more powdered sugar. If it's too thick, add some more milk.}

Frost cooled cake completely. Sprinkle with cinnamon for garnish, if desired. Slice and serve.