

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 min

PREP

15 min

COOK

35 min

TOTAL

4

SERVINGS

Medium

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

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.