

CHAI-SPICED POUND CAKE

Featuring our newest blend of aromatic baking spices, this perfectly tender cake mimics the flavors of a cup of ever-popular chai tea. Just lightly sweetened with both brown sugar and honey, it's an ideal treat for a cold autumn afternoon.

Baking gluten-free? For great results, substitute King Arthur Gluten-Free Measure for Measure Flour for the all-purpose flour in this recipe; no other changes needed.

PREP - 20 mins BAKE - 50 mins. to 55 mins TOTAL- 1 hrs 15 mins.

Ingredients

- 8 oz unsalted butter, softened
 - 213g light brown sugar
 - 3 oz honey
 - 2 large eggs
 - 1 teaspoon baking powder
 - 1/4 teaspoon baking soda
 - 1 teaspoon salt
 - 21g **chai spice**; or 1 tablespoon cinnamon, 2 teaspoons ginger, 2 teaspoons cardamom, 1 1/2 teaspoons allspice, and 1/2 teaspoon black pepper
 - 241g **King Arthur Unbleached All-Purpose Flour**
 - 8 oz sour cream or yogurt, full-fat preferred
 - 2 teaspoons **vanilla extract**
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Instructions

1. Preheat the oven to 350°F.
2. In a large bowl, beat together the butter, brown sugar, and honey until smooth and somewhat lightened in color; this will take about 2 minutes at medium speed of an electric hand or stand mixer.
3. Add the eggs one at a time, beating for a minute or two and scraping the sides and bottom of the bowl between additions.
4. Stir in the baking powder, baking soda, salt, and chai spice blend (or spices).
5. Measure the flour by gently spooning it into a cup, then sweeping off any excess. Gently but thoroughly stir half the flour into the butter/egg mixture. Add the sour cream (or yogurt) and vanilla, stirring to combine. Finally, stir in the remaining flour. Scrape the sides and bottom of the bowl and beat briefly, to incorporate any sticky residue.
6. Thoroughly grease a 9- or 10-cup Bundt pan. Scoop the batter into the prepared pan, and bake for 50 to 55 minutes, until a cake tester, bamboo skewer, or long toothpick inserted in the center comes out clean.
7. Remove the cake from the oven, and cool in the pan for 15 minutes before turning it out onto a rack to finish cooling.
8. Cool completely before slicing. Store any leftovers, tightly wrapped in plastic, at room temperature for several days; freeze for longer storage.