



PREP: 15 min
COOK: 45-50 min
SERVES: 12

Chai Bundt Cake

With the spicy notes of chai tea and a sweet Royal Icing drizzle, this beautiful bundt cake proves that festive decorating doesn't have to be hard. All it takes is a sprinkle of Glamour & Sparkle!

Ingredients

Cake

250g unsalted butter, room temperature
1 ½ cups (330g) caster sugar
1 [tbsp Queen Natural Vanilla Extract](#)
4 large eggs, room temperature
2 cups (300g) plain flour
1 [tbsp baking powder](#)
1 tsp salt
3 tsp cinnamon
1 tsp ginger
1 tsp cardamom
½ tsp nutmeg

Method

STEP 1

Preheat oven to 170°C (fan forced). Grease a bundt tin with butter and dust with flour, tapping out the excess.

STEP 2

Combine flour, baking powder, salt, and spices in a bowl. Set aside.

STEP 3

In the bowl of a stand mixer fitted with the paddle attachment or using a hand mixer, combine butter sugar and Vanilla Extract until light and fluffy. Add eggs, one at a time, beating well after each addition.

STEP 4

Add ½ of the flour mixture followed by ½ of the buttermilk. Mix on low until just combined. Repeat with remaining flour mixture and buttermilk. Pour batter into bundt tin, tapping the tin on the bench a few times to bring any bubbles to the surface.

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Ingredients

1 cup (250ml) buttermilk

Icing

Queen Royal Icing

2 tsp lemon juice

Queen Glamour & Sparkle sprinkles

Method

STEP 5

Bake for 45-50 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 10-15 minutes before inverting onto a wire rack to cool completely

Method - Icing

STEP 1

Prepare Royal Icing according to pack directions, replacing 2 tsp of the water with lemon juice. Drizzle over cake, then sprinkle with Glamour & Sparkle.

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