

Turkish Tea Cake

The black tea produced on the eastern coast of the Black Sea is more popular than coffee in Turkey. Drinking this tea is one of the most ancient traditions among the Turkish people. It is drunk from small glasses to preserve the heat and for everyone to enjoy its dark red colour. This tea cake is a complement to the versatility of this tea and an original way to taste it!

Makes: 25 pieces

Preparation time: 5 minutes

Cooking time: 20 minutes

Ingredients

Tea

300g water

2 tsp tea leaves, black (Assam, Ceylon or English Breakfast)

Cake

200g walnuts

4 eggs

300g sugar

250g neutral oil

2 Tblsp vanilla sugar or homemade

3 Tblsp cocoa powder

½ tsp lemon juice

500g flour

2 heaped tsp baking powder

Method

- *Tea* - Place water into mixing bowl, cook **4 min/90°C/speed 1**.
- Add tea leave, infuse **3 min/90°C/speed 1**. Drain tea through fine mesh or cloth colander into a bowl and let cool. Clean mixing bowl..
- *Cake* - Preheat the oven to 200°C
- Place walnuts into mixing bowl, chop **5 sec/speed 8**.
- Add cold tea and remaining ingredients, except flour and baking powder, mix **15 sec/speed 5**.
- Add flour and baking powder, mix **20 sec/speed 4** with aid of spatula.
- Spread dough onto baking tray covered with baking paper, bake in preheated oven at 200°C for 20 minutes.
- Cut warm into 25 pieces, serve at room temperature.

Cook's notes

- For the neutral oil, we used sunflower oil.
- Substitute walnuts with pecan nuts.
- To serve, sprinkle with icing sugar and serve with a dollop of cream.
- We used 15ml baking powder.
- Although loose tea leaves are best, we used a good quality brand of tea bags.

This recipe is taken from "Travelling with Thermomix" - one of the Thermomix books available to our customers. It is a wonderful collection of recipes from around the world. For further information, please contact info@sathermomix.co.za or 011 974 1171



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