



## CHAI-SPICED POUND CAKE

**HANDS-ON TIME:**

20 mins.

**BAKING TIME:**

50 mins. to 55 mins.

**TOTAL TIME:**

1 hr. 15 mins.

**YIELD:**

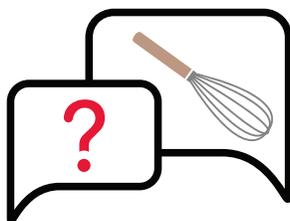
1 bundt-style cake

### INGREDIENTS

- 16 tablespoons (1 cup) unsalted butter, softened
- 1 cup light brown sugar, packed
- ¼ cup honey
- 2 large eggs
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- 1 teaspoon salt
- 3 tablespoons chai spice; or 1 tablespoon cinnamon, 2 teaspoons ginger, 2 teaspoons cardamom, ¾ teaspoon nutmeg, ¾ teaspoon clove, and ½ teaspoon coriander
- 2 cups King Arthur Unbleached All-Purpose Flour
- 1 cup sour cream or yogurt, full-fat preferred
- 2 teaspoons vanilla extract

### 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 after each addition.
- 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.



### BAKER'S HOTLINE

**855-371-BAKE (2253)**

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### TIPS FROM OUR BAKERS

- \* Cardamom may be a spice that's unfamiliar to you, but be sure not to leave it out: its signature flavor is what distinguishes this cake from standard spice cake.
- \* Does it matter if you use yogurt vs. sour cream? No, either will add the necessary acidity for both leavening and flavor. Using light or nonfat yogurt or sour cream in place of full-fat, however, will yield a cake that's less tender.
- \* While preparing the batter, be sure to scrape the bowl as directed; the sticky residue that collects on the sides of the bowl should be beaten back into the batter before proceeding.
- \* While this cake is tasty as is, a drizzle of caramel sauce highlights its already rich flavor.