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by ewfood

Chocolate Oolong Tea Loaf

Ingredients

50g cocoa powder
75ml oolong tea, cooled
175g plain flour
225g caster sugar
1 tablespoon baking powder
A large pinch of salt
250g unsalted butter, softened
4 eggs, beaten
(a 1.5L loaf tin, greased and base-lined with backing parchment)

Preparation

- 1 Preheat the oven to 180C (350F) Gas 4
- 2 Mix the Cocoa Powder and tea together until smooth. Put the flour,
- 3 Sugar, baking powder and salt in a food processor and whiz to mix.
- 4 Add the butter and roughly one third of the eggs and beat together on medium speed for 1 minute.
- 5 Scrape down the batter from the sides of the food processor, add the remaining eggs and the cocoa mixture and whiz again until smooth. Pour into the prepared loaf tin.
- 6 Bake in the preheated oven for 45–55 minutes until a skewer inserted into the centre of the cake comes out clean.
- 7 Remove from the oven and leave to cool slightly before serving.

Cooks Note

Makes one large loaf.

Recipe provided by Fairmont Abu Dhabi Bab Al Bahr.
