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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.