

Earl Grey Cranberry Cake

Welcome to another edition of Sean's Sweets. This cake is special as I first made it for Ruth of Ruth's Recipes to celebrate her retirement. While the glaze is optional, I hope that the combination of Earl Grey, orange, and cranberry can evoke the warmth of fall (or even Thanksgiving!).

Cake Ingredients:

- 200g, or 1.5 cups of All-Purpose Flour
- 17g, or 2 tbsp of Poppy Seeds
- 1.5g, or ½ tsp Kosher Salt
- 6g, or 1.5 tsp of Baking Powder
- 2 Packets of Earl Grey Tea
- 180g, or ¾ cup of Whole Milk
- 144g, or 2/3 cup of a neutral oil (e.g., Vegetable or Canola), and more for your cake tin.
- 100g, or about 2 Large Eggs
- 1 tsp of Vanilla Extract (if you don't have orange extract below, double the vanilla extract)
- *Optional: 1 tsp of Orange Extract
- 1 Loaf Tin (or, an 8- or 9-inch round cake tin).
- Parchment Paper
- Wire Rack for cooling

***Optional* Cranberry & Orange Glaze:**

- 40g, or 1/5 cup of Cranberry Juice
- 120g, or 1 cup of Powdered Sugar
- Zest of 1 Orange
- ½ tsp of Vanilla Extract

Cake Instructions:

1. Steep the Whole Milk with the Earl Grey packets.
 - a. You can cold steep the tea in the milk overnight. Or, you can heat your milk below boiling using a small pot on the stove or a microwave-safe glass in the microwave; then, steep the tea and let cool to room temperature before adding it to the rest of your wet ingredients.
2. Place oven rack on the center level for baking, and preheat oven to 350F.
3. Combine dry ingredients in a mixing bowl: flour, poppy seeds, salt, and baking powder.
4. Combine wet ingredients in a second mixing bowl: Steeped milk from step 1, oil, eggs, vanilla extract, and orange extract.
5. Add your wet ingredients to your dry ingredients across 3 pours to ensure no clumping.
6. Brush your cake tin with vegetable oil on all sides, and line with parchment paper.
 - a. For a loaf tin, trim parchment paper such that the paper's short side is the length of the tin. The overhang of the parchment paper will be used for removing the cake.
 - b. For a round tin, fold your parchment paper in half at least 4 times to create a triangle. Then, trim the triangle so that the longest edge of the triangle is approximately the radius of the tin. Unfold the triangle and fit the round to the tin.
7. Pour batter into tin, and place it in the oven to bake for 60-65 minutes. Use a cake tester, chopstick, or toothpick to confirm that the cake is fully-cooked through; the tester should pull cleanly from the cake.
8. When the cake is finished baking, remove from the oven and let cool in the tin for 20 minutes. Afterwards, remove the cake and let cool to room temperature. Move to working on the glaze, if desired.

Cranberry Orange Glaze:

1. In a separate bowl, combine cranberry juice, powdered sugar, orange zest, and vanilla extract. Make sure to break up any clumps of powdered sugar.
2. When the cake is fully cooled, pour the glaze on top of the cake.