



**Miele**

# Earl grey and sultana cake

By Miele

**45 minutes**

Preparation time

**1 hour**

Cooking time

**10-12**

Serves

## INGREDIENTS

450g sultanas  
1 earl grey tea bag  
225g butter, melted  
¼ orange or lemon, zested  
3 eggs  
340g caster sugar  
340g plain flour  
1 tsp baking powder  
Pinch of salt

## METHOD

1. Place sultanas and tea bag in a heatproof bowl and just cover with boiling water. Sit for 30 minutes then drain and remove tea bag.  
Roughly chop half of the sultanas and place them all in a medium sized mixing bowl with the melted butter and citrus zest.  
In another bowl, beat together eggs and sugar until combined, add to the sultana mix and stir together.  
Sift the flour, baking powder and salt together and stir to combine.  
Add flour mix to the wet mix bowl and gently fold together, try not to over mix.  
Line a 23cm cake tin with baking paper, or grease with butter.  
Pour mix into tin and smooth out the top.  
Preheat the oven on Moisture Plus at 160°C on Fan Plus.  
Place the cake in the oven on shelf position 2 and bake for 1 hour, releasing a burst of steam immediately.  
Check centre with a skewer, it should be clean.  
Allow to cool for 30 minutes then remove from tin onto a cooling rack.  
When cool, store in an airtight container.

## Hints and tips

- A mix of dry fruits could be used instead of sultanas.
- ¼ cup chopped toasted almonds would also be a nice addition.