

Little Muskingum Kettle Farm's Herbal Tea Cake



Herbal tea would be excellent in cake form, don't you think? So far I've tried Tulsi and Bee Balm, and both turned out delicious. Let me know what other flavors you try!

- 1) Heat $\frac{3}{4}$ cup milk in a saucepan over low heat.
- 2) Add $\frac{1}{3}$ cup Little Muskingum Kettle Farm whole-leaf herbal tea leaves to the heated milk.
- 3) Continue heating and stirring until the milk begins to steam. Remove from heat and allow to cool, stirring occasionally.
- 4) Once cooled, remove the herbs, squeezing out the milk.
- 5) Cream $\frac{1}{2}$ cup butter with $\frac{3}{4}$ cup sugar in a large bowl.
- 6) Add 1 tsp vanilla, 4 eggs, and the cooled milk to the large bowl. Stir.
- 7) Add 2 cups flour and 4 tsp baking powder. Stir.
- 8) Pour batter into a greased and floured 10" pie pan, or 9x9" square pan.
- 9) Bake at 350 degrees for 45 minutes.