



Long Livo

Luxurious Chai Cake - A Sensational Treat

20 min

Prep time

8

Servings

35 min

Cook time

Medium

Difficulty

55 min

Total time

American

Cuisine

Ingredients

Cake

- ☐ 2 cups all-purpose flour
- ☐ 1 ½ tsp baking powder
- ☐ ½ tsp baking soda
- ☐ 1 tsp ground cardamom
- ☐ 1 tsp ground cinnamon
- ☐ ½ tsp ground ginger
- ☐ ¼ tsp ground cloves
- ☐ ¼ tsp salt
- ☐ ½ cup unsalted butter, softened

- ☐ 1 cup brown sugar
- ☐ 2 large eggs, room temperature
- ☐ 1 cup Greek yogurt
- ☐ ¼ cup milk
- ☐ 2 tsp lemon zest

Frosting

- ☐ 8 oz cream cheese, softened
- ☐ ¼ cup unsalted butter, softened
- ☐ 2 cups powdered sugar
- ☐ 1 tsp vanilla extract
- ☐ 2 tbsp heavy cream (optional for smoothness)

Instructions

- 1** Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan and line the bottom with parchment.
- 2** In a bowl, whisk together flour, baking powder, baking soda, salt, and all the chai spices. Set aside.
- 3** Cream butter and brown sugar until light and fluffy, about 3 minutes. Add eggs one at a time, beating well after each.
- 4** Mix in yogurt, milk, and lemon zest until combined. Gradually add the dry spice-flour mixture, folding gently until just incorporated.
- 5** Pour batter into the prepared pan and smooth the top. Bake for 30-35 minutes, or until a toothpick inserted comes out clean.
- 6** While the cake cools, prepare the frosting: beat cream cheese and butter together, then gradually add powdered sugar, vanilla, and heavy cream until smooth.
- 7** If the cake is still warm, spread a thin layer of frosting to create a glossy seal. Let the cake cool completely, then frost generously.

- 8 Serve with a cup of tea and enjoy the comforting aroma. Oreo dirt cake fans often pair this with similar spice-laden treats.

Nutrition per serving

380 kcal

Calories

6 g

Protein

55 g

Carbs

16 g

Fat

Tips & notes

- Make sure spices are fresh; stale spices will dull the flavor.
- If you prefer a lighter texture, substitute half the butter with oil.
- For extra moisture, add a tablespoon of honey to the batter.