

# Masala Chai Cake

(Golden Mix)



	<i>Weight (gm)</i>
Milk	250
Tea Powder	10
Garam Masala Spice (McCormick)	5

1. Add all ingredients in a pot, bring to boil at medium heat. Remove pot from heat and let chai tea cool to room temperature.



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# Masala Chai Cake

(Golden Mix)



## Ingredients

(Brown Butter Glaze)

	<i>Weight (gm)</i>
Salted Butter	120
Cardamom Powder	1
Icing Sugar	160
Milk	40

1. Cook salted butter in a pan at medium heat for about 2 – 4 minutes, until it turns brown like caramelized sugar. Add cardamom powder.
2. Remove from heat, add icing sugar in several parts and keep mixing simultaneously.
3. Add milk and mix until glaze consistency.

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# Masala Chai Cake

(Golden Mix)



	<i>Weight (gm)</i>
Salted Butter	180
Golden Mix	250
All Purpose Flour	50
Skinless Hazelnut (Roasted)	50

1. Preheat oven at 170°C.
2. Beat salted butter and golden mix at slow speed for 1 minute.
3. Scrape sides of bowl, mix at high speed for 5 minutes.
4. At slow speed, gradually add in chai tea and mix until well combined.
5. Switch to medium speeds and mix for another 2 minutes. Lastly fold in all-purpose flour and roasted hazelnut.
6. Pour 300g batter at octagonal chrysanthemum tin bake for 30 – 35 minutes.
7. Lastly glaze on cake while glaze is still warm.

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