

GLUTEN-FREE CHAI SPICE BUNDT CAKE

adapted from Gluten Free Girl's adaption of the Chocolate Bundt Cake
from [Joy the Baker Cookbook: 100 Simple and Comforting Recipes](#)

1-¼ cups hot tea

1 cup ground hazelnuts

1 tbs rose flavor

1 tbs jasmine flavor

350 gr GF Flour:

150 grams potato flour

100 grams sweet rice flour

100 grams oatmeal flour

1 ¼ teaspoons salt

2 ½ teaspoons baking soda

2 cups sugar

3 large eggs, at room temperature

1 ¼ cup sour cream

1 ¼ vegetable oil

Preparing to bake. Preheat the oven to 350°. Grease a 10"-bundt pan and dust with flour.

Combining the dry ingredients. Whisk together the flours. Add the salt and baking soda and whisk all the dry ingredients together. Set aside.

Making the batter. Whisk together the hot tea, nuts & flavors until smooth. Set aside.

Whisk together the sugar and eggs until well combined. Add the sour cream and oil, stirring well.

Finishing the batter. Whisk the dry ingredients into the wet ingredients. If you're using a stand mixer here, let it run for awhile. Remember — you don't have to worry about activating the gluten and thus making the cake tough! If you're using a whisk and a bowl, use your biceps. Make sure the dry ingredients are fully incorporated into the wet ingredients. You shouldn't see any hint of flour.

Add the tea-nut-flavors combination and stir, stir, stir until you have a smooth batter that is all one color. Pour the batter into the prepared pan

Baking the cake. Bake the cake until a toothpick inserted in the middle comes out clean and the top of the cake has an athletic jiggle to it, about 45 to 60 minutes.

Remove the cake pan from the oven and allow it to cool for at least 20 minutes. Carefully invert the bundt pan onto a wire rack and tap the bottom of the pan. The cake should slide out easily. Allow the cake to cool to room temperature, about 30 minutes.

Makes 1 10-inch bundt cake