



Serves fifteen

Ingredients

For the cake

- 220g plain flour
- 200g caster sugar
- 1 tsp baking soda
- 1/2 tsp salt
- 240ml soy (or other non-dairy) milk
- 2 tsp black (or other) tea leaves
- 80ml olive oil
- 15ml white vinegar

For the icing

- 1 can coconut cream
- 50–100g icing sugar

To decorate

- Seeds from one large pomegranate

POMEGRANATE TEA CAKES (DAIRY FREE)

Dish donated by Lily Vanilli @lily_vanilli_cake

"I have made these cakes with dried hibiscus before and you could do the same. Both black tea and zoughurat (made with hibiscus) are traditional Syrian teas and work well infused into a classically English cake."

Method

Cake

- 1 Preheat oven to 180°C/fan 160°C/gas mark 4. Heat the oil gently in a pan with the tea leaves for around 3 mins on a very low heat. Allow to cool and steep for a minimum of an hour, before passing through a fine sieve to strain the leaves. (You can keep some leaves in for added flavour, though they will continue to infuse throughout and after cooking, so don't overdo it.)
- 2 Combine the sugar, baking soda and salt evenly. Combine the soy milk, olive oil and vinegar and whisk together with the dry ingredients until you have a nice smooth batter.
- 3 Divide the mixture into individual cake tins greased with a little more olive oil (I used mini brioche tins), filling $\frac{3}{4}$ of the way to the top.
- 4 Bake for 15 mins, or until a cocktail stick inserted into the centre comes out clean. Remove from the oven and leave to cool completely.
- 5 Once cool, pipe or dollop a dab of icing over the top and finish with pomegranate seeds.

Icing

- 1 Chill the coconut cream in the fridge overnight, unopened in the tin.
- 2 Gently remove it from the fridge – don't tip or shake the tin.
- 3 Scoop out just the thick cream at the top and place it in a mixing bowl. Beat briefly with a mixer until just creamy.
- 4 Add 50g of the sugar and mix until smooth – about a minute. You can always add a little more sugar to get the consistency you want – just add slowly and beat after each addition.

Inspired by #CookForSyria, **#BakeForSyria** brings together the best bakers from around the world to create the tastiest baked goods in aid of UNICEF's appeal for the children of Syria. Get this recipe and dozens more in the #BakeForSyria recipe book, available from cookforsyria.com/bake-for-syria.

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