

Peppermint Chocolate Cake

Featuring Peppermint Herbal Tea



Your special someone will love this cake's scrumptious combination of irresistible chocolate with the whistling cool freshness of our beloved Peppermint herbal tea. Try this moist, dark and delicious cake for Valentine's Day, Mother's Day, and any other day that you want a tasty treat.

Serves 8

INGREDIENTS

1 cup water	1½ tsp baking soda
6 bags Celestial Seasonings® Peppermint herbal tea	1¼ cup sour cream
3 oz unsweetened chocolate, broken into pieces	2 cups flour, plus enough to dust pan
½ cup soft butter, plus enough butter to grease the pan	1 tsp baking powder
2 cups sugar	Powdered sugar for dusting cake
2 eggs, separated	

INSTRUCTIONS

Preheat the oven at 350 degrees. Bring the water to a boil in a heavy saucepan and add the tea bags. Remove from the heat and steep for 5 minutes. Remove the tea bags, carefully squeeze out the excess liquid and discard the bags. Return the tea to a boil.

Combine the chocolate and butter in a large bowl. Pour the tea over the top. Whisk until melted. Stir in the sugar and egg yolks. In a separate bowl, mix baking soda and yogurt. Add to the chocolate and butter batter and mix well. Sift flour and baking powder into the batter and mix well. In another separate bowl, whip egg whites until stiff, then fold them into the batter.

Grease and flour one bundt pan. Pour in the batter. Bake for 40 minutes. Sprinkle with powdered sugar and enjoy!

