

Chai Vegan Mulberry Cake with Cream Cheese Frosting

Ingredients

For the Chai Cake

- 2 chai tea bags
- 3 cups all-purpose flour
- 6 tbsp. cornstarch
- 1 tbsp. baking powder
- 1 tsp. cinnamon
- 1 tsp. cardamom
- ½ tsp. dried ginger
- ¼ tsp. dried ground cloves
- ¼ tsp. salt
- 2 sticks unsalted vegan butter, melted
- 1 cup unsweetened apple sauce
- 1 cup brown sugar
- 1 cup plant-based milk
- 1 tsp. vanilla extract

For the Cream Cheese Frosting

- ½ batch [vegan cream cheese frosting](#)
- ½ tsp. cinnamon
- ½ tsp. cardamom

For the Mulberry Topping

- 2 cups of fresh mulberries, divided
- 2 tbsp. granulated sugar
- Juice of ½ lemon

Steps

1. Bring a pot of water to a boil, and pour ¾ of a cup of water over your chai teabags. Let the tea steep for 5 minutes, and then remove the teabags. In the meantime, preheat the oven to 350°F (175°F) and grease a 9-inch bundt cake tin.
2. Combine the flour, cornstarch, baking powder, cinnamon, cardamom, ginger, cloves and salt in a large mixing bowl, and whisk. In a second bowl, combine the



brewed chai, vegan butter, apple sauce, brown sugar, plant-based milk, and vanilla extract and mix well. Add the wet ingredient to the dry ingredients, and mix to combine. Pour the batter in the greased bundt pan, and bake for about 60 minutes, or until a toothpick inserted into the cake comes out clean. Remove from the oven, and let cool for 10 minutes before inverting on a cooling rack. Let cool completely.

3. While you wait for your cake to cool, make up your [cream cheese frosting](#) (a half-batch of the original recipe), and whisk in the cinnamon and cardamom.

4. Prepare the mulberry syrup by placing one cup of mulberries in a small saucepan, and saving the remaining cup. Add the sugar and lemon juice, and heat on medium-high, stirring. Mash the mulberries up, and once the mulberries are soft, after cooking for a few minutes, remove the mixture from the heat. Strain through a mesh metal strainer, reserving the liquid and discarding the solids. Return to the heat for a minute or two, until the syrup looks slightly thicker. Let cool in the fridge.

5. Once the cake is completely cooled, decorate with a thick layer of frosting across the top. Add the uncooked mulberries on top of the frosting, and finish by drizzling the mulberry syrup over the top of the cake.