Blackcurrant Tea Victoria Sponge

From the teas.co.uk wiki

This is a proper Victoria sponge made with Hyson Blackcurrant Infused Black Tea, so the cake really tastes of blackcurrant rather than just looking pink. The tea goes in twice: infused into the milk that flavours the sponge, and brushed across the layers as a light soak after baking, before the jam and cream go in.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Blackcurrant Tea Victoria Sponge recipe. Canonical: https://teas.co.uk/recipes/biscuits/blackcurrant-tea-victoria-sponge/*

For a Victoria sponge the milk is the carrier, so the tea is steeped into warm milk rather than water or butter. Keep the soak light, about a tablespoon per layer, or the sponge turns wet. Filled with good blackcurrant jam and softly whipped cream, it is a teatime cake that tastes of its tea.

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