Turmeric Tea Honey-Pistachio Loaf Cake

From the teas.co.uk wiki

Turmeric tea honey-pistachio loaf takes a Persian-style cake and builds the turmeric in through the milk rather than the water, which is the trick worth knowing. Steep the bags in warm milk off the heat and the colour and warmth carry right through the bake, where they would mostly wash out if you brewed a cup and stirred that in.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Turmeric Tea Honey-Pistachio Loaf Cake recipe. Canonical: https://teas.co.uk/recipes/biscuits/turmeric-tea-honey-pistachio-loaf-cake/*

Cardamom runs through the crumb, a honey-and-lemon soak goes over the loaf while it is still warm, then a scatter of crushed pistachios and dried rose on top. It reads as a proper afternoon cake rather than a novelty, and it keeps well wrapped for a few days.

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