Rooibos and Vanilla Cake Glaze

From the teas.co.uk wiki

Rooibos and vanilla cake glaze is a thin pourable icing for the top of a cooled sponge, a lemon drizzle, a bundt or a coffee-and-walnut. A strong little rooibos concentrate stands in for the usual splash of water, so the glaze carries a soft honey-malt note and a natural pale-pink colour, with vanilla seeds flecked through and a squeeze of lemon to keep it from being flatly sweet.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Rooibos and Vanilla Cake Glaze recipe. Canonical: https://teas.co.uk/recipes/biscuits/rooibos-and-vanilla-cake-glaze/*

It comes together in about ten minutes and sets soft rather than hard, staying just tacky enough to hold a slice together neatly. Mix it as you need it; left on the worktop it stiffens, so glaze the cake within the hour.

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