Chai Spiced Cream Topping

From the teas.co.uk wiki

A quick chai-spiced cream sauce that turns a plain sponge into something special. Double cream is gently warmed with a little sugar, then a spiced chai powder is whisked in off the heat to make a thick, glossy, pourable topping. Poured over a cake it slides down the sides in amber streaks and sets to a soft glaze.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Chai Spiced Cream Topping recipe. Canonical: https://teas.co.uk/recipes/chai-tea/chai-spiced-cream-topping/*

It covers one 20cm sponge, and keeps in a sealed jar in the fridge for a few days, so it is easy to make ahead.

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