Turmeric Tea Cake

From the teas.co.uk wiki

A simple golden sponge with a difference: strong turmeric tea is brewed and folded into a classic creamed-butter cake batter, lending both a warm, earthy turmeric note and a naturally bright golden crumb. No food colouring needed, the colour comes straight from the tea. It is a soft, comforting everyday cake, lovely with a smear of lemon curd.

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

It keeps in a sealed tin for a few days, and the turmeric warmth sits nicely against a spoon of Greek yogurt.

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