Honey and Spearmint Loaf Cake (Twinings)

From the teas.co.uk wiki

This loaf bakes a strong brew of Twinings Liquorice and Spearmint straight into the batter, so the crumb carries a gentle aniseed-and-mint note under the honey. A honey-and-tea drizzle, spooned over while the cake is still warm, soaks in and keeps it soft for days.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Honey and Spearmint Loaf Cake (Twinings) recipe. Canonical: https://teas.co.uk/recipes/biscuits/honey-and-spearmint-loaf-cake-twinings/*

Makes one 2lb loaf, about ten slices. Brew strong, beat a simple honey sponge, fold in the cooled tea, bake, then drizzle.

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