

# Thai Tea Cake with Condensed Milk Custard Sauce Recipe

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## INGREDIENTS

1 1/4 whole milk, room temperature  
1 ceylon tea bag  
1 small cinnamon stick  
1 star anise / 1 tsp of anise seeds  
6 cardamom pods  
1/2 tsp turmeric  
1 tsp vanilla extra  
113g butter, softened  
1 1/2 cups granulated sugar  
3 large eggs, room temperature  
281g all-purpose flour  
1/2 teaspoon salt  
2 teaspoons baking powder

## For the custard

6 large egg yolks  
3/4 cup milk  
1 can condensed milk  
1 tsp vanilla extract

## INGREDIENTS

**STEP 1:** Separate 1 1/4 cups of milk and place in a small saucepan over low heat. To this add 1 ceylon tea bag, 1 stick cinnamon, 6 cardamom pods, 1 star anise and a 1/2 tsp of turmeric. As soon as you see small bubbles around the edge of the pot, switch off the heat and allow the tea to infuse for 10 minutes, stirring occasionally, until the liquid is cool. To this add 1 tsp of vanilla extra.

**STEP 2:** Grease 25cm springform pan, and line it with a piece of parchment paper; set aside. Preheat oven to 180°.

**STEP 3:** In a medium bowl stir together flour, salt, and baking powder; set aside. In a large mixing bowl beat butter with an electric mixer on medium speed until fluffy, about 30 seconds. Add sugar, 1/4 cup at a time, and continue to beat until the mixture is well combined, scraping down the sides of the bowl as needed.

**STEP 4:** Add eggs to the butter mixture, one at a time, beating after each addition, about 1 minute total.

**STEP 5:** Strain cooled tea-infused milk through a fine mesh strainer. With a rubber spatula, alternately fold in flour mixture and tea-infused milk to butter mixture. Once the batter is well combined, spread it into the prepared pan, and bake until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Remove the cake from the oven and let it cool in the pan.

**STEP 1:** Meanwhile, make the custard sauce by putting 3/4 milk and condensed milk in a heavy-bottomed pot or sauce pan over medium-low heat, whisking to combine.

**STEP 2:** Place egg yolks in a medium mixing bowl and whisk until smooth.

**STEP 3:** Once the condensed milk mixture starts to boil, immediately remove the pot from heat. With one hand, slowly pour the hot milk into the yolks in thin stream. With the other hand, whisk the mixture vigorously making sure everything is well blended.

**STEP 4:** Pour the egg mixture back into the empty milk pot and put it on low heat, whisking constantly. In less than a minute, the custard sauce will thicken up. Take the pot off the heat, strain the custard through a fine-mesh strainer into a serving container, preferable one with a spout; keep covered and warm. (You should end up with approximately 2 1/2 cups of sauce.)

# THE COOKERY

by The Secret Jozi Chef

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