

Choco Fever Dream

Luxurious Chai Cake - A Sensational Treat

20 min Prep time	**35 min** Cook time	**55 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ tsp baking powder
- [ ] ½ tsp baking soda
- [ ] 1 tsp ground cardamom
- [ ] 1 tsp ground cinnamon
- [ ] ½ tsp ground ginger
- [ ] ¼ tsp ground cloves
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] 1 cup brown sugar
- [ ] 2 large eggs, room temperature
- [ ] 1 cup Greek yogurt
- [ ] ¼ cup milk
- [ ] 2 tsp lemon zest

Frosting

- [ ] 8 oz cream cheese, softened
- [ ] ¼ cup unsalted butter, softened
- [ ] 2 cups powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp heavy cream (optional for smoothness)

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan and line the bottom with parchment.
2. In a bowl, whisk together flour, baking powder, baking soda, salt, and all the chai spices. Set aside.
3. Cream butter and brown sugar until light and fluffy, about 3 minutes. Add eggs one at a time, beating well after each.
4. Mix in yogurt, milk, and lemon zest until combined. Gradually add the dry spice-flour mixture, folding gently until just incorporated.
5. Pour batter into the prepared pan and smooth the top. Bake for 30-35 minutes, or until a toothpick inserted comes out clean.
6. While the cake cools, prepare the frosting: beat cream cheese and butter together, then gradually add powdered sugar, vanilla, and heavy cream until smooth.
7. If the cake is still warm, spread a thin layer of frosting to create a glossy seal. Let the cake cool completely, then frost generously.

8 Serve with a cup of tea and enjoy the comforting aroma. Oreo dirt cake fans often pair this with similar spice-laden treats.

Nutrition per serving

380 kcal	6 g	55 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure spices are fresh; stale spices will dull the flavor.
- If you prefer a lighter texture, substitute half the butter with oil.
- For extra moisture, add a tablespoon of honey to the batter.