

VANILLA BUNDT CAKE WITH HIBISCUS GLAZE

(from [Nordicware](#))

for the cake:

1 + 1/2 cups flour (180g)

1/2 tsp salt

1/4 tsp baking soda

1/2 cup butter, softened (113g)

1 + 1/2 cups sugar (300g)

4 eggs

1 tsp vanilla extract

2/3 cup plain yogurt

for the glaze:

2 bags Hibiscus tea

1 cup water

1 + 3/4 cups Confectioners' sugar (220g)

2 tsp fresh lemon juice

1-3 Tbsp brewed Hibiscus tea, cooled to room temperature

Make the tea: In 1 cup of boiling water, brew tea bags, covered, for 8-10 minutes. Set aside and cool completely.

Heat oven to 350° F. Prepare pan with baking spray. In a small bowl, mix together flour, baking soda and salt. Set aside. Using a mixer with a paddle attachment, cream butter and sugar. Mix in eggs until thoroughly incorporated. Add vanilla, flour mixture and yogurt. Blend until smooth. Pour into prepared pan, filling no more than 3/4 of the capacity. Tap on counter to release air bubbles. Bake for 40 to 45 minutes or until toothpick inserted into center of cake comes out clean. Remove from oven and let cake cool for 10 minutes before inverting onto a cooling rack.

While cake is cooling, mix the rest of glaze ingredients. To the confectioners' sugar, add lemon juice and cooled brewed tea, adding 1 tablespoon at a time and up to 3 tablespoons for desired consistency and color. Drizzle glaze over cooled cake.