



JAPAN TIGER CORPORATION OF U.S.A.

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EARL GRAY TEA BUN CAKE (JKC-R18U)

Ingredients

- 1 box Cake Mix
- 3 Eggs
- 1 ¼ cups water
- 1/3 cups vegetable oil
- 1 tea bag of "Earl gray"

Frosting

- ❖ 16 oz Whipping cream
- ❖ 8oz condensed milk
- ❖ 3 tsp sugar



Direction

- ① In a large bowl, combine cake mix, egg, water until blend well. Follow the box direction.
- ② Open the tea bag and pour into cake mix and blend additional 30 sec.
- ③ Spray the oil on the inner pan. Wipe off excess oil.
- ④ Pour cake mix into the inner pan.
- ⑤ Select [Bake] menu, set time for 60min. And then press [Start]
- ⑥ When LCD starts flashing 0 min. Open the lid and poke center of cake with a skewer. (If the skewer comes out dry, it is done)
- ⑦ If skewer comes out wet, bake another 15min, or until dry.
- ⑧ Be careful removing bun cake! Inner pan is **extremely HOT!**
- ⑨ In large mixing bowl, combine whipping cream and sugar and blend well (until light foamy volume).
- ⑩ Add condensed milk and blend it again for additional 90sec.

※ This recipe for JKC-R 18U only. You may also use JKC-R10U, reduce the ingredients amount to a half (50%) listed above.