

Glazed Irish Tea Cake by Lynn's Recipes



Lynn demonstrates a viewer's request for a Glazed Irish Tea Cake. This is an easy and delicious cake that is suitable for dessert or an afternoon snack. From ShadoeRose and M. K. Warren.

Ingredients:

Cake:

- $\frac{3}{4}$ cup butter, room temperature
- 1 cup sugar
- 1 teaspoons vanilla extract
- 2 large eggs
- 3 ounces cream cheese, room temperature
- 1- $\frac{3}{4}$ cups cake flour
- 1- $\frac{1}{4}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup dried currants (or dates)
- $\frac{2}{3}$ cup buttermilk

Glaze:

- $\frac{1}{2}$ cup Confectioner's sugar
- 2 teaspoons lemon juice

Preheat oven to 325°. Spray a 9" (7 cup capacity) loaf pan with cooking spray. Cut a piece of parchment paper to fit the bottom of the pan and spray with cooking spray again. Set aside.

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For the cake -- Take ¼ cup of the cake flour and stir into the currants. Set aside. Whisk together the remaining flour, baking powder and salt and set aside. Use a mixer and cream butter, sugar and vanilla until fluffy. Add eggs, 1 at a time, beating each until fluffy. Add cream cheese. Mix until well combined. Mix until well combined. Add the flour mixture alternately with the buttermilk and mix until smooth. Use a wooden spoon to stir in the flour coated currants. Stir until well combined. Transfer batter to the prepared pan and smooth the surface with a spatula. Bake until well-browned and a toothpick or cake tester inserted into the center comes out clean, about 1 hour and 25 minutes. (Time will vary according to ovens) The cake will crack on top. Let cake rest in pan for 10 minutes. Combine Confectioner's sugar and lemon juice in a small bowl and stir until smooth to make glaze. Use a spatula or knife to separate cake from sides of pan. Carefully remove cake from pan to cooling rack. Spread glaze on warm cake. Let cake cool completely. Cake can be stored 3 days at room temperature in foil. Cake can also be frozen up to 3 months, wrapped airtight.

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