

Rooibos Tea Cake

CAKE

2 tsp	Rooibos
½ cup	Water
2 cups	Cake flour
1 ¼ tbs	Baking powder
½ tsp	Salt
¼ tsp	Ground nutmeg
1/3 cup	Sugar
½ cup	milk
¼ cup	Butter or margarine, melted

TOPPING

¼ cup	Brown sugar
¼ cup	Coconut
¼ cup	Cake flour
1 tsp	Ground nutmeg
¼ tsp	Salt
¼ cup	Butter or margarine, melted

Preheat oven to 400°F.

Bring the water to a boil, add the rooibos and steep for 5 minutes. Strain the rooibos leaves.

Set aside the rooibos mixture. Sift all dry ingredients together. Add rooibos mixture, milk and butter or margarine. Mix well. Turn into greased cake tin.

Topping: Combine ingredients and sprinkle over cake.

Bake in center of oven for 30 minutes and serve hot