

Vanilla Chai Latte Bread

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Bread

- 1 cup milk
- 4 vanilla chai tea bags
- 1/2 cup butter softened
- 3/4 cup sugar
- 2 large eggs
- 2 tsp vanilla extract
- 2 cup unbleached all purpose flour
- 2 tsp baking powder
- 1/2 tsp sea salt
- 3/4 tsp ground cardamom
- 1/4 tsp cinnamon
- 1/8 tsp ground cloves

Glaze

- 1 cup powdered sugar
- 1/4 tsp vanilla
- 3-5 Tbsp milk

1. Preheat oven to 350 F.

2. Butter or grease an 8"x4" loaf pan (or 3 mini loaf pans)
3. In a small saucepan, heat the milk over medium heat just until warm. Don't let it boil.
4. Remove from heat and add 1 Vanilla Chai teabag. Cover and let it steep for 10 minutes.
5. In a small mixing bowl, mix flour, baking powder, salt, cardamom, cinnamon, cloves and the contents of the other 3 teabags. Set aside.
6. In the bowl of your stand mixer, cream the butter and sugar until light and fluffy.
7. Beat in eggs, one at a time.
8. Add vanilla extract and steeped milk and beat well.
9. **At this point, if you would like, you can add in 1/3 cup of sourdough discard**
10. Now add the dry ingredients to the butter mixture one third at a time. Beat well after each addition.
11. Pour the batter into your prepared loaf pan. Smooth the top.
12. Bake in a preheated oven for 50 to 65 minutes. (or 25-30 minutes for mini loaf pans)
13. A toothpick or cake tester inserted in the center should come out clean.
14. Remove from the pan and allow to cool on a wire rack for at least 20 minutes before slicing.
15. Mix glaze ingredients together and pour over top of cooled loaf

Bread, quick bread, Snack
chai