

RECIPE CARD

TITLE **Iced Dark Chocolate Chai Latte**

PREP TIME 10min

COOK TIME 0 min

DIFFICULTY easy

DIRECTIONS: To make chai tea concentrate: Bring 4 cups water to a boil. Add six chai tea bags and steep 8 minutes. For stronger brew use up to two additional tea bags or steep longer. Remember, more steeping time can add bitterness. In small saucepan, mix tea and brown sugar until sugar dissolves. Heat on low if needed to do this.

Store in airtight jar in fridge to use within a few days.

To make serving: Add chocolate sauce to glass. Add milk and mix.

Add chai tea ice cubes and 8 oz of chai tea. Mix and enjoy.

INGREDIENTS

- ☐ 6 chai tea bags
- ☐ 4 cups water
- ☐ 1/2 cup brown sugar
- ☐ For 12 ounce serving
- ☐ 1T dark chocolate sauce
- ☐ 4 ounces milk of choice
- ☐ ice cubes
- ☐

Notes:

Reuse the tea bags to make additional tea to pour into ice cube trays. These will chill your drink without watering it down.