



Chai Spice Latte

Make an already comforting cup of Chai Spice even more delicious by turning it into a sweet and frothy latte!

Ingredients

- 4 cups of water
- 5 bags of Ahmad Tea Chai Spice Tea
- 1 tablespoon pure maple syrup
- 3/4 cup of milk



Instructions

- 1 Bring water to a gentle boil, add teabags.
- 2 Reduce heat and simmer for 5 minutes.
- 3 Bring milk and maple syrup to a slight boil and stir often.
- 4 Remove sweetened milk from heat and mix with a hand blender until frothy.
- 5 Slowly add the warm and frothy milk to the chai tea.
- 6 Garnish each cup with cinnamon and star anise if desired.
- 7 Serve warm and enjoy!

More recipes



Chai Spice Sugar Cookies

[See recipe](#)



Mixed Berry & Jasmine Tea Scones

[See recipe](#)



Earl Grey Shortbread Cookies

[See recipe](#)