

Honeybush Pumpkin Chai Banana Nut Bread

2 C all-purpose flour
1 t baking soda
1/2 t salt
1/2 t ground cinnamon
1/4 t ground nutmeg
1/2 C unsalted butter, softened
1 C granulated sugar
2 lg eggs
1 t vanilla extract

1 1/2 C mashed ripe bananas (about 3-4 bananas)
4 T [Honeybush Pumpkin Chai](#), finely ground
1/4 C plain Greek yogurt or sour cream
1/4 C brewed [Honeybush Pumpkin Chai tea](#), cooled (use 2 T tea to 4 oz of water)
1 C chopped nuts (walnuts or pecans work well)

1. Preheat your oven to 350°F. Grease and flour a 9x5-inch loaf pan.
2. In a medium bowl, whisk together the flour, ground tea, baking soda, salt, cinnamon, nutmeg and chopped nuts.
3. In a large bowl, cream the butter and sugar together until light and fluffy.
4. Beat in the eggs one at a time, then stir in the vanilla extract.
5. Mix in the mashed bananas, Greek yogurt, and brewed Honeybush Pumpkin Chai tea until well combined.
6. Gradually add the dry ingredients to the banana mixture, mixing until just combined.
7. Pour the batter into the prepared loaf pan and smooth the top.
8. Bake for 60-70 minutes, or until a toothpick inserted into the center comes out clean.
9. Let the bread cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

Honeybush Pumpkin Chai Tea Glaze

1/2 C strongly brewed [Honeybush Pumpkin Chai tea](#), cooled

1 C confectioner's sugar
1/2 t vanilla extract

1. In a medium bowl, whisk together the brewed tea, confectioner's sugar, and vanilla extract until smooth.
2. If the glaze is too thin, add more confectioner's sugar a tablespoon at a time until you reach the desired consistency. If it's too thick, add a bit more tea.
3. Drizzle the glaze over the cooled banana nut bread.