

Spiced Chai Pancakes

Fluffy pancakes with the warm flavors of spiced chai, perfect for a cozy breakfast.

PREP TIME: 15 minutes

COOK TIME: 20 minutes

1 1/2 C all-purpose flour
2 T sugar
1 T baking powder
1/2 t salt
1 t ground cinnamon
1/2 t ground ginger

1/4 t ground cloves
1/4 t ground cardamom
1 C milk
1/2 C brewed Masala Chai tea, cooled
1 lg egg
2 T melted butter

PREHEAT GRIDDLE to medium heat.

MIX THE FLOUR, SUGAR, baking powder, salt, and spices in a large bowl.

WHISK THE MILK, Masala Chai tea, egg, and melted butter together, then add to the flour mixture.

STIR until just combined.

POUR 1/4 CUPSFUL OF BATTER onto the griddle and cook until bubbles form on the surface.

FLIP THE PANCAKES and cook until golden brown.

SERVE WARM with your favorite toppings.