

Chai-Spiced Pumpkin Bread

PREP TIME: 20 minutes

COOK TIME: 50-60 minutes

TOTAL TIME: 1 hour 10-20 minutes

FOR THE CHAI TEA INFUSION:

1/2 C milk

2 T [Chai Spiced Pumpkin Bread](#) tea

FOR THE BREAD:

1 3/4 C all-purpose flour

1 t baking soda

1/2 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 nutmeg

1/2 C toasted pumpkin seeds

1 T [Chai Spiced Pumpkin Bread](#) tea leaves,
finely ground

1 C granulated sugar

2 lg eggs

1 C pumpkin puree

1 t vanilla extract

PREPARE THE CHAI TEA INFUSION: Heat the milk until just simmering, then add the tea. Let steep for 10 minutes, then strain the tea and let the milk cool to room temperature.

MAKE THE BREAD: Preheat your oven to 350°F. Grease and flour a 9x5-inch loaf pan.

In a bowl, whisk together the flour, baking soda, baking powder, salt, cinnamon, ginger, cloves, nutmeg, and ground Chai Spiced Pumpkin Bread tea leaves.

In a large mixing bowl, combine the melted butter and sugar. Add the eggs one at a time, beating well after each addition. Mix in the pumpkin puree, vanilla extract, and tea-infused milk.

Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

Pour the batter into the prepared loaf pan and smooth the top.

Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean. Let the bread cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.