

# Chai Spice Milkshake

1 C Brewed and Chilled Masala Chai Tea  
2 C Chai Spice Ice Cream (recipe below)  
1/2 C Milk  
1/4 † Ground Cinnamon

1/4 † Ground Nutmeg  
Whipped Cream (for topping)  
Cinnamon Stick (for garnish)

**Blend** all ingredients until smooth.

**Top** with whipped cream and a cinnamon stick.

# Chai Spice Ice Cream

2 C Heavy Cream  
1 C Whole Milk  
3/4 C Sugar  
1 † Vanilla Extract  
1 † Ground Cinnamon

1/2 † Ground Nutmeg  
1/2 † Ground Ginger  
1/4 † Ground Cloves  
1 C Brewed and Chilled Masala Chai Tea

## With Ice Cream Maker:

**Prep Time:** 15 minutes

**Freeze Time:** 4 hours

**Mix** all ingredients in a bowl until sugar is dissolved.

**Pour** into ice cream maker and churn according to manufacturer's instructions.

**Freeze** for at least 4 hours.

## Without Ice Cream Maker:

**Prep Time:** 15 minutes

**Freeze Time:** 6 hours

**Mix** all ingredients in a bowl until sugar is dissolved.

**Pour it** into a shallow dish and place in the freezer.

**Stir** every 30 minutes until the mixture is frozen and creamy, about 6 hours.