

Rooibos Vanilla Chai Pancakes

Fluffy pancakes with the warm flavors of vanilla and chai spices, enhanced with the subtle taste of Rooibos Vanilla Chai tea.

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 Rooibos Vanilla Chai tea,
cooled
1 lg egg
2 T melted butter
1 t vanilla extract

PREHEAT GRIDDLE to medium heat.

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

WHISK THE MILK, Rooibos Vanilla Chai tea, egg, melted butter, and vanilla extract together.

ADD THE WET INGREDIENTS to the dry ingredients and 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.