

Chai Latte

Article No. 05311 (215 g/7.5 oz.)

The exotic taste of chai...the creaminess of latte... the ease of instant cocoa! Have it all with this delicious beverage that's perfect for a quiet evening by the fire. This is true effortless entertaining with style.

- **Convenient:** just add water for a sweetened chai with milk just like at the coffeehouse.
- **Resealable canister:** preserves freshness

Chai Cake

Cake

3 tbsp/45 mL **Watkins Chai Latte**
2/3 cup/160 mL hot water
1 cup/250 mL flour
1-1/2 tsp/7.5 mL **Watkins Baking Powder**
1 tsp/5 mL **Watkins Cinnamon**
1/4 tsp/1.2 mL **Watkins Cloves**
1/4 tsp/1.2 mL **Watkins Ginger**
1/4 tsp/1.2 mL freshly-ground **Watkins Sea Salt**
1/2 cup/125 mL butter or margarine
3/4 cup/180 mL granulated sugar
2 eggs
1 tsp/5 mL **Watkins Original Double Strength Vanilla**

Glaze

2 tbsp/30 mL butter or margarine
1-1/2 cups/375 mL powdered sugar
1 tsp/5 mL **Watkins Original Double Strength Vanilla**
1/4 tsp/1.2 mL **Watkins Cinnamon**
Reserved 2 tbsp/30 mL prepared Chai Latte from cake recipe
Grated cinnamon stick (optional)

Heat oven to 325°F/170°C. Grease and flour a round cake pan (8"/20 cm). Stir hot water into Chai Latte until blended. Measure 1/2 cup/125 mL for cake and set aside 2 tbsp/30 mL for glaze.

Mix flour, baking powder, 1 tsp cinnamon, cloves, ginger and salt. Set aside. Beat sugar and butter in large bowl with electric mixer on medium speed, scraping bowl occasionally, until fluffy. Beat in eggs and vanilla until smooth and blended. Gradually beat in flour mixture alternately with 1/2 cup Chai Latte until smooth. Pour into pan.



Chai Cake (cont'd)

Bake for 25-30 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to wire rack. Cool completely, about 1 hour. Spread Chai glaze over top of cake, allowing some to drizzle down side. Sprinkle with additional cinnamon.

For glaze, melt butter in 1-quart/litre saucepan over medium heat. Stir in remaining ingredients until smooth. Drizzle glaze on cake. If desired, grate cinnamon on top as garnish.