

# Creamy Chai Masala Latte

Indulge in the rich, aromatic flavors of a creamy chai masala latte. This soothing beverage combines soft spices and milk for a delightful experience that's perfect for any time of day.


**10 min**

Total time

**easy**

Difficulty

**150**

kcal / serving

## Ingredients

- 1 cup milk (dairy or non-dairy)
- 1/2 cup water
- 1 tsp chai masala powder
- 1 tsp loose black tea or 1 tea bag
- 1-2 tsp honey or sweetener of choice
- A pinch of cinnamon (optional)
- A pinch of nutmeg (optional)

## Steps

- 1 In a small saucepan, combine the water and chai masala powder. Bring to a gentle boil over medium heat.
- 2 Add the loose black tea or tea bag and simmer for 2 minutes.
- 3 Pour in the milk and heat until steaming, but do not boil.
- 4 Stir in honey or sweetener to taste.
- 5 Strain the mixture into a cup or mug.
- 6 Sprinkle with a pinch of cinnamon or nutmeg if desired, and enjoy!