

Instant Chai Tea Mix

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Ingredients

1 cup nonfat dry milk powder
1 cup non-dairy powdered coffee creamer
1 cup french vanilla-flavored non-dairy powdered coffee creamer
2 cups white sugar
1½ cups unsweetened instant tea
2 teaspoons ground cinnamon
2 teaspoons ground ginger
1 teaspoon ground allspice
1 teaspoon ground cardamom
1 teaspoon ground cloves
1 teaspoon ground nutmeg
¼ teaspoon ground white pepper

Directions

In a large mixing bowl, whisk together milk powder, coffee creamers and sugar until evenly distributed. Set aside.

In a medium mixing bowl, whisk together tea and spices.

Using a spice grinder or food processor, pulse tea mixture in approximately one cup batches until a fine powder is formed.

Add tea powder to dairy mixture and whisk until fully combined.

Using a spice grinder or food processor, pulse entire mixture in approximately one cup batches until well incorporated and a fluffy powder consistency is reached.

Transfer to airtight containers to store or gift.

To Serve:

Mix two heaping tablespoons per 8 ounces of boiling water and enjoy!