

## Cinnamon Chai Tea (Mix)

- Ingredients**
- 2 1/2 Cups Granulated Sugar
  - 1 Cup Powdered Milk
  - 1 3/4 Cups Unsweetened Instant Tea, ground
  - 1 Cup Powdered Coffee-Mate Original Creamer
  - 1 Cup Powdered Coffee-Mate French Vanilla Creamer
  - 4 Tsp ground Cinnamon
  - 1/2 Tsp ground Clove
  - 1/4 Tsp ground Ginger
  - 1/4 Tsp ground Nutmeg



**Prep Time**

20 mins

**Yield:**

7 cups

**Cook Time:**

5 mins

**Cook Temp:**

°F

- Directions** (each ingredient)
1. Mix all nine ingredients in a large bowl (at least 10 cup capacity) until thoroughly combined. The original recipe did not call for the mix to be blended but I felt like it was too granulated, if you click on the picture below and look closely you can see the tea and sugar granules.
  2. Using a food processor or blender (or in my case a Magic Bullet blender) add about 1 1/2 cups mix in and blend until a fine powder. Transfer fine powder into a separate bowl or canister to store mix in. Continue this process until all the mix has been turned into a fine powder.
  3. Each time you want to enjoy a cup (eight ounces) simple boil water and add 3 tbsps of mix, stir and enjoy! If you feel it is too sweet simply add more water, if it's not sweet enough add more mix or for the next time just add less water.