



Lemon Chai Tea Loaf

Ingredients

BAKE AT: 350°F (175°C)

COOKING TIME: 20-30 MIN

½ cup (1 stick) unsalted butter
½ cup honey
3 large eggs
1 cup almond flour
1 cup all-purpose flour
2 chai tea bags
½ cup milk

Zest of 1 lemon
1 tsp baking powder
½ tsp baking soda
¼ tsp salt

Lemon Glaze:

1 cup powdered sugar
2-3 tbsp lemon juice



Directions

1. Preheat oven to 350°F (175°C). Grease and flour a loaf pan.
2. Heat milk until just before boiling. Steep chai tea bags for 5 minutes, then cool.
3. Cream butter and honey until light and fluffy.
4. Add eggs one at a time, beating well after each addition.
5. In another bowl, whisk almond flour, all-purpose flour, baking powder, baking soda, and salt.
6. Gradually mix dry ingredients into wet mixture, alternating with chai milk. Stir in lemon zest.
7. Pour batter into the loaf pan. Bake for 25-30 minutes, or until a toothpick comes out clean.
8. Mix powdered sugar with lemon juice until smooth. Add lemon zest if desired.
9. Cool loaf for 10 minutes in the pan, then transfer to a wire rack to cool completely.
10. Drizzle lemon glaze over the loaf.

Slice and enjoy your Lemon Chai Tea Loaf!