

Chai Iced Tea Cubes (Homemade Masala Chai)

Yield: 2 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/iced-chai-recipe-indian>

Ingredients:

- 2 1/2 cups water
- 1 whole star anise
- 1 whole cinnamon stick
- 4 whole cloves
- 5 whole black peppercorns
- 5 cardamom pods cracked
- 3 fresh ginger root thin shavings of, I used a vegetable peeler
- 1/4 cup turbinado sugar or sucanat, or light brown sugar
- 4 tablespoons loose leaf black tea or 4-5 tea bags
- 5 cups whole milk or your favorite vegan alternative – coconut would be nice!

Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 83 grams
3. Cholesterol: 60 milligrams
4. Fat: 21 grams
5. Fiber: 8 grams
6. Protein: 23 grams
7. SaturatedFat: 12 grams
8. Sodium: 300 milligrams
9. Sugar: 47 grams

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