



CHAI TEA CUPCAKES WITH CHAI MOUSSE

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This decadent and delicately spiced cupcake recipe makes a perfect tea party pastry and will be sure to impress your guests.

CHAI TEA CUPCAKES

INGREDIENTS

- ½ cup liquid chai concentrate (available in the tea section of your local grocery)
- ½ cup milk
- ½ cup applesauce
- 1 tablespoon vinegar
- 1 teaspoon vanilla extract
- ½ cup uncooked quick oatmeal, not instant
- 1½ cup all purpose flour, sifted
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ¾ cup light brown sugar
- ½ cup flaked coconut

INSTRUCTIONS

1. Preheat oven to 350°F. Grease an 8-inch square baking pan.
2. Combine the dry ingredients (oatmeal through sugar) in a medium-sized mixing bowl.
3. Add chai, applesauce, vinegar, extracts, and coconut. Mix well, and pour the batter into the prepared pan.
4. Bake for about 25 minutes, or until a toothpick inserted into the center of the cake comes out clean.
5. Best served warm, cut into rounds and top with Chai Mousse (see recipe on back).



SERVING CHAI TEA CUPCAKES IN TEACUPS

Cut the cake with a biscuit cutter to create individual rounds. Place the round of cake into a ceramic or glass teacup and top with a heaping dollop of Chai Mousse.

CHAI MOUSSE

INGREDIENTS

- ½ cup liquid chai concentrate
- 1 ounce (small box) of sugar or fat-free instant pudding, vanilla or cheesecake flavored
- 8 ounces fat-free whipped topping, well thawed

INSTRUCTIONS

1. Pour chai concentrate into 4 cup or larger measuring cup.
2. Add pudding mix and stir with spoon until thick and lump free, about 1 minute.
3. Fold in whipped topping until evenly combined.
4. Place in refrigerator and allow to firm. Use as a topping.



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