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TOTALLY COOKED CHAI LATTE CUPCAKES

- 1 1/2 cups flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup milk
- 1 tsp. vanilla
- 1/2 cup (1 stick) room-temperature butter
- 3/4 cup sugar
- 2 tbsp. sweetened instant powdered chai mix
- 1 tsp. cinnamon
- 2 eggs

In a small bowl, whisk together flour, baking powder and salt. In a measuring cup, measure out milk and stir in vanilla.

In a mixer bowl, beat butter, sugar, chai powder and cinnamon until fluffy. Beat in eggs one at a time until incorporated. Scrape bowl and beat again.

With mixer on low speed, add half the dry ingredients, then half the wet. Repeat with remaining dry and wet ingredients. Do not over mix.

Divide batter into 12 paper-lined muffin-tin cups, filling about two-thirds full. Bake at 350 degrees for 20 to 25 minutes, or until the tops spring back when pressed gently with a finger. Cool for 10 minutes, then remove cupcakes from pan and cool completely on wire rack before frosting.

CHAI FROSTING

- 1/3 cup (5 tbsp.) butter, at room temperature
- 3 cups powdered sugar
- 1/2 tsp. cinnamon
- 1/2 tsp. sweetened instant powdered chai mix
- 1/2 tsp. vanilla
- Milk
- Pinch of cinnamon for dusting
- 24 4-inch pieces of licorice whips or coffee stirrers

Beat butter with a mixer until smooth. Add powdered sugar, cinnamon, chai and vanilla and beat until fluffy, adding drops of milk to reach proper spreading consistency. Swirl generous over tops of cooled cupcakes.

Decorate with a very light sprinkle of cinnamon. In insert two licorice sticks or coffee stirrers at an angle into each cupcake. Makes 12.

Recipe courtesy of Totally Cooked Catering.