Chai Tea Banana Muffins

Recipe by: Laura Vitale

Makes 12 Muffins

Prep Time: 10 minutes
Cook Time: 20 minutes

Ingredients
__3 Tbsp of Vegetable Oil
__2 Eggs
__1/4 Cup of Sugar
__3 Mashed Bananas
__1/2 cup of Unsweetened Almond Milk
__1 Chai Tea Teabag
__1 tsp of Vanilla Extract
__1 3/4 Cup of All Purpose Flour
__1 tsp Baking Powder
__1/4 tsp of Salt
__1/4 tsp of Cinnamon

1) Preheat your oven to 375 degrees, line a muffin tin with liners, spray them with some non stick spray (muffins will stick to the liners but you can also skip the liners and just spray the muffin tin) and set aside.

2) In a small saucepan, add the almond milk and tea bag, bring to a simmer, remove from the heat and allow the tea to steep for 10 minutes.

3) In a large bowl, whisk together the eggs, vegetable oil, mashed bananas, sugar and vanilla add the chai tea (discard the teabag) along with the flour, baking powder, salt and cinnamon, mix everything together until well incorporated.

4) Divide your batter evenly in your prepared muffin tin and bake them for about 20 minutes or until fully cooked through.

NOTE: Make sure your bananas are super ripe for this recipe and also make sure you use a very strong tea otherwise you wont taste it much.