

Chai Spiced Muffins

Ingredients

2 cups all-purpose flour
3/4 tsp. Curry's Chai Latte
1/2 tsp. baking soda
1/2 tsp. baking powder
Pinch of salt
1 stick of butter or margarine, at room temperature
1 cup sugar
1 cup ricotta cheese
1 egg, beaten
1/4 cup Curry's Flavored Sugar - Chai Latte (optional)

Procedure

1. Preheat the oven to 350° F. Prepare a medium sized muffin pan with 12 wells with liner.
2. Mix flour, chai latte, baking soda, baking powder, and salt in a medium bowl.
3. Separately mix sugar and butter in a large bowl until smooth.
4. In another bowl, mix ricotta cheese and the egg. Add this mixture to the butter mixture. Add the flour mixture gradually until well blended. Do not over-mix.
5. Spoon mixture onto the muffin pan, almost to the brim. If using, sprinkle the flavored sugar on top to give the muffins a crusty texture.
6. Bake for 20 minutes. Remove onto a wire rack and let cool.