



V's Quick & Simple Apple Cider Chai

Ingredients

- 1/2 c milk
- 1/2c apple cider
- 1 tsp vanilla extract
- 1 chai tea bag
- 1 cinnamon stick
- 1 anise star
- 1 apple, thinly sliced
- 1 tbsp sugar

Directions

- In a large saucepan combine milk, apple cider, and vanilla extract. Bring to a boil and slowly stir over medium heat until thickened and bubbly.
- Turn heat off and add tea bag.
- Put lid over pot and allow to steep for 5 minutes.
- While tea steeps, slice apples and sprinkle each slice with sugar across top.
- Using heat torch caramelize sugar across the top.
- Cut slit in apples with scissors.
- Remove tea bag, cinnamon stick, and anise star from pot. Using a milk frother, froth milk mixture until creamy.
- Pour milk mixture into cup and decorate with apple slice, cinnamon stick and anise star.

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