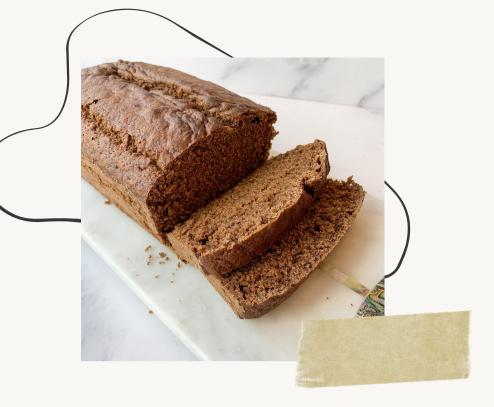# Fine w/ Food

SPICED CHAI LOAF (GLUTEN–FREE)

- **chai**:
  - 1 ½ cup coconut milk (or any plant–based milk!)
  - 4 chai tea bags (I used rooibos)
- **wet**:
  - 1 cup steeped chai tea milk
  - 2 eggs
  - ¼ cup grass–fed butter, softened (or coconut oil)
  - 1 tsp. vanilla extract
- **dry**:
  - 2 ½ cups AP gluten–free baking flour (I used Bob's Red Mill)
  - 1 cup monk fruit (I used the golden one, you can also sub coconut sugar)
  - 1 tsp. baking soda
  - 1 tbsp. baking powder (yes, 1 tablespoon!)
  - 2 tsp. ground nutmeg
  - ½ tsp. ground cloves
  - 2 tbsp. cinnamon

preheat oven to 350°f. grease loaf pan with butter and set aside

in a saucepan, bring 1 ½ cup coconut milk to a low boil. add in the chai tea bags and steep for at least 5 minutes. set aside to cool

in a large mixing bowl, combine all the dry ingredients. mix to combine

in a medium–sized mixing bowl, combine all the wet ingredients and whisk to combine. transfer wet ingredients to the bowl with the dry ingredients and mix to combine

transfer batter to baking dish and bake for 45–50 minutes (or until knife/toothpick comes out clean)

cool before serving & enjoy with a cup of coffee!