



Preparation: 2.5 Hours

Cook time: 30 Minutes

VANILLA CHAI SWEET ROLLS

Ingredients

Dough:

- 2 ¼ tsp active dry yeast
- 1 cup milk, warm
- ½ tsp sugar
- 2 ½ cups flour
- ¼ tsp salt
- ¼ cup sugar
- 1 tbsp honey
- 1 tbsp butter, softened

Filling:

- 3 tbsp Chai Tea Spices or 3 Tea Bags
- 1 tbsp + 1 tsp sugar
- ½ tsp cinnamon
- 2 tbsp brown sugar
- ½ cup butter, softened

Icing:

- 2 cups powdered sugar
- 2 tbsp vanilla almond milk
- 1 tbsp Chai Tea Spices
- ¼ cup Chai Tea Concentrate (Tazo)
- Optional: ¼ tsp cinnamon

1. Sprinkle yeast and ½ tsp sugar over warmed milk. Allow to bloom for 5 minutes
2. Combine flour, salt, and sugar in mixing bowl. Create a well in the center
3. Add yeast mixture to the dry ingredients. Mix on low with dough hook until combined
4. Add softened butter and honey. Increase speed on mixer and mix for 2-3 more minutes. The dough should be smooth and pulling from the sides of the bowl. If needed, add 1-2 tbsp of flour
5. Form dough into a ball and allow to rise in the bowl for 1 hour, or until doubled in size
6. While the dough rises, combine Chai spices, sugar, brown sugar, and cinnamon together
7. Punch down dough and give it a quick knead – 1 or 2 turns
8. Roll dough on a floured surface into a 12x18" rectangle
9. Spread softened butter onto the dough, make sure to evenly spread all the way to the edges
10. Sprinkle filling mixture evenly on the dough, all the way to the edges
11. Tightly roll the dough and pinch the seam closed. Cut into 12 even rolls (or less if you want them bigger)
12. Allow rolls to rise in a 9x13 baking dish for 1 hour or until doubled in size. Preheat oven to 350°F
13. Bake 25-30 minutes, until tops are golden brown. Allow to cool completely before icing

14. Combine Chai spices, powdered sugar, milk, and Chai tea concentrate together. Add more milk if needed

15. Pour icing over the rolls, leaving a small pool in the pan for the rolls to soak up

