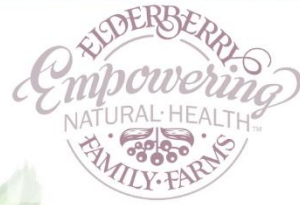


ELDERBERRY CHOCOLATE GOLDEN CHAI



Ingredients:

2 TBS Elderberry Turmeric Golden Chai Tea
1/2 cup boiling water
1/8 tsp cinnamon
1/4 oz. unsweetened baker's chocolate
Chocolate dust for garnish (optional)

1/2 tsp vanilla
2-3 tsp sugar (or to taste)
1 1/2 cups whole milk

Pour boiling water over loose tea and steep for 5-7 minutes. Strain the tea and pour it into a small saucepan. Add the vanilla, cinnamon, sugar, and unsweetened chocolate. Stir, over medium heat, until chocolate is melted, then whisk to thoroughly combine. Heat and froth milk using a milk frother. If you don't have a frother, you can heat the milk in a saucepan and then pour it into a French press. Press the plunger up and down several times until you have thick foam at the top of the milk. Pour tea into a large mug and then fill to the top with the hot milk. Garnish with chocolate dust (optional) and serve immediately. Enjoy!

Recipe by Anne Marck

Today, we've brewed up something really special for you. Elderberry Chocolate Golden Chai Latte, with the delicate flavors of elderberry, turmeric and chai spices, a splash of vanilla and just a hint of chocolate. This is good enough to be called a dessert tea!

And the best part? You're getting the immune boosting benefits of elderberries and the anti-inflammatory properties of turmeric in every decadent cup. Enjoy!