



David Rio Chai Banana Bread

It's become our tradition, David Rio's Chai Banana Bread. Every holiday season, the David Rio staff gets together to bake chai bread for some of its customers, and every year, the bread gets tastier and more fun! It makes gift giving delicious, so try this version or add your favorite additions like dried fruits and nuts to make it your own.



1/2 C David Rio chai powder
 (use **Power Chai®** OR **Tiger Spice Chai®**)
 1/2 C or 1 Stick Butter (softened)
 3/4 C Sugar
 2 Eggs
 1/4 C Milk
 1 3/4 C Flour
 1 tsp Baking Soda
 1 tsp Baking Powder
 2 Bananas (peeled & mashed)
 Optional: You can add 1/2 C nuts and/or 1 Cup of chocolate chips to the recipe for fun and flavor!

DIRECTIONS

Preheat oven to 350 degrees F. With a sifter or fine mesh strainer, sift the flour, and baking soda, baking powder into a large bowl; these are the DRY ingredients.
 2. In a different large bowl, mix the softened butter and sugar together. Once mixed, add the egg, chai powder, and milk, and mix thoroughly.
 3. Put mashed bananas in the same bowl and mix well. These are the WET ingredients.
 4. Next, add the DRY ingredients to the WET ingredients. Optional: Stir in nuts or chocolate chips and mix.
 5. Pour in greased pan. Bake for 30 to 45 minutes until a toothpick inserted into center of the loaf comes out clean. Let the chai bread cool in pan for 10 minutes. Enjoy!



Toucan Mango Chai Cookies w/White Chocolate Chips

Just when you need a sweet treat, try these cookies made with **Toucan Mango** chai and white chocolate chips. Who can go wrong with that?



1/2 C **Toucan Mango** chai powder
 1/2 C or 1 Stick Salted Butter (Softened)
 1 C Sugar
 1 Egg
 1 1/2 C Flour
 1/4 tsp Baking Soda
 1 C White Chocolate Chips

DIRECTIONS

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Preheat oven to 350 degrees F. With a sifter or fine mesh strainer, sift the flour and baking soda into a large bowl; these are the DRY ingredients.

2. In a different large bowl, mix together the softened butter, sugar and chai. Once mixed, add the egg and mix thoroughly. These are the WET ingredients.

3. Next, add the DRY ingredients to the WET ingredients about 1/2 cup at a time until fully mixed. Stir in the white chocolate chips.

4. Place spoon size droplets onto a non-stick, ungreased cookie sheet. Bake cookies for 10-12 minutes until gently browned. Let cool and enjoy!



Giraffe Decaf Cutie Cupcakes

Explore a new side of David Rio chai. Simply, this is the best of both cupcakes and chai. We figure, who needs a cutie pie when you can share decadently cute and delicious Giraffe Decaf chai cupcakes at the next party, at the office, or with friends and family.

For the cake:

- 1/2 C or 1 Stick Butter
- 1 C Sugar
- 2 tsp Vanilla Extract
- 2 Eggs
- 6 tsp David Rio Giraffe Decaf chai
- 1 1/4 C Plain Flour, sifted
- 1/2 C Buttermilk
- 1/2 tsp Baking Soda
- 1/2 tsp Apple Cider Vinegar

For the buttercream frosting:

- 2 Sticks (1 C) Butter
- 1 tsp Vanilla Extract
- 1-3/4 C Powdered Sugar, sifted
- 6 tsp Giraffe Decaf

DIRECTIONS

For the cake:

1. Mix spices together in small bowl. Preheat oven to 325 degrees F.
2. Cream together the butter and sugar. Add the vanilla and beat in one egg at a time. Stir in Giraffe Decaf powdered chai.
3. Add the flour and buttermilk alternately and mix until combined; don't over mix.
4. Mix the baking soda and vinegar together and then mix into the batter.
5. Spoon into prepared cupcake liners until 3/4 full and bake 15-20 minutes or until a toothpick comes out clean.

For the buttercream:

1. In a stand mixer, beat the butter until it is creamy. On low, mix in the vanilla and the 6 tsp of Giraffe Decaf powdered chai.
2. Carefully beat in the powdered sugar about 1/2 cup at a time. Pipe onto cooled cupcakes with your favorite frosting tip.



Chai Bread Pudding w/Raisins

Traditionally, bread pudding has been an age old creation for not wasting bread. We think this is a great tradition, so we've created David Rio's very own version of bread pudding made with Tiger Spice Chai®.

- 1 C Raisins
- 1/4 C Dark Rum (recommended: Myers's)



- 1 C ANY David Rio Chai, but we recommend **Tiger Spice Chai®**
- 1/4 C of Hot Water
- 1 Loaf of left over French or Italian bread, torn into pieces
- 4 C Milk
- 5 Eggs, slightly beaten
- 1/2 C or 1 Stick Butter, melted
- 1 tsp Vanilla Extract
- 1 C Sugar
- 1/2 tsp Salt

DIRECTIONS

1. Place raisins in a small bowl with rum and soak for a couple of hours. Drain raisins and reserve soaking liquid.
2. Mix Chai into hot water, dissolve well to make a chai concentrate.
3. Place bread pieces in a 9" x 12" baking dish. Add raisins to dish.
4. In a large bowl, combine the milk, eggs, butter, vanilla, Chai concentrate, sugar and salt, and mix well to ensure the sugar has been dissolved.
5. Add the reserved raisin soaking liquid to the milk mixture and pour over bread.
6. Let sit until bread has soaked up all of the milk mixture for about 1 hour.
8. Place baking dish in another large pan and add water about halfway up the sides of the baking dish.
9. Bake for 45 minutes - 1 hour or until bread pudding has set. Remove bread pudding from oven and let cool to just warm.
10. Enjoy!



Maple Moose Shortbread Cookies



- 1 cup (150g) flour
- 1/3 cup (45g) powder sugar
- 1/2 teaspoons salt
- 1/2 cup **Maple Moose Chai**
- 1/2 cup (1 stick or 113g) butter, chilled

DIRECTIONS

1. In a large bowl, mix the first four ingredients.
2. Cut butter into 1/4 inch cubes.
3. With a pastry blender or your hands, rub butter into dry ingredients until mixture resembles fine crumbs. Try to keep mix as cool as possible. This can also be done in a food processor.
4. Form dough into a ball and roll out to about 1/3 inch thickness. Chill in the refrigerator for about 1 hour.
5. Preheat oven to 310 F.
6. Take dough out of the fridge. Cut into rectangles and place onto a baking sheet. Use a toothpick or fork to decorate the top.
7. Bake for 20 to 25 minutes, or until the edges begin to brown. Transfer to rack to cool completely.



Marble Chai Cake with Maple Moose Chai

Every year, David Rio staff gather to bake tasty treats for its valued partners around the world. This year, we created a Marble Chai Cake that incorporates a swirl of **Maple Moose Chai**. Check out this recipe and celebrate the holidays with a slice of your own.



1/4 cup (60 ml) milk
1 1/2 cups (195g) all purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup (120 ml) buttermilk
1/2 cup (1 stick or 113g) unsalted butter, room temperature
3/4 cup plus 2 tablespoons (170 grams) granulated sugar
2 large eggs

DIRECTIONS

1. Preheat the oven to 325 degrees F (160 degrees C) and place rack in the center of the oven.
2. Butter and lightly flour three mini loaf pans. Line the bottom of the pan with parchment paper.
3. Heat up milk and stir in chai powder until completely incorporated. Set aside.
4. In a small bowl, whisk the flour with the baking powder and salt.
5. Using a stand mixer or a hand mixer, beat the butter and sugar in a large bowl until light and fluffy.
6. Add eggs to the butter and sugar mixture, one at a time, and beat until well combined. Scrape down the sides of the bowl as needed.
7. With the mixer on low speed, alternately add the flour mixture and buttermilk.
8. Spoon half of the batter into a separate bowl. Add the Chai mixture to the remaining half of the batter and fold in until well combined.
9. Place spoonfuls of the two batters into the prepared loaf pan, alternating between the plain and chai flavored batter. Run a wooden skewer or knife through the two batters to achieve a marbled effect. (Don't over mix or you won't have that wonderful marbled effect.)
10. Bake in preheated oven for about 35-40 minutes or until a toothpick inserted in the center comes out clean. Remove from oven and place on a wire rack to cool for 10 minutes before removing from pan. Cool completely.

Makes 3 mini loaves.



Grandma Pam's Chai Cookies

Pam Lowe, mother of Scott, the President of David Rio, baked these yummy chai cookies. They were so delicious that we asked her to share the recipe, which will delight anyone who loves chai and baking alike!



1 cup granulated sugar, plus additional for rolling
3/4 cup butter, room temperature
1 egg
2 tablespoons baking soda
1/2 cup molasses
2 1/4 cup all purpose flour
1/2 cup Tiger Spice Chai® (or any other flavor David Rio Chai)

DIRECTIONS

1. In a bowl, cream together sugar and butter.
2. Add the rest of the ingredients and mix until blended.
3. Chill mixture in the refrigerator, covered, for 1 hour.
4. Preheat oven to 350 degrees.
5. Take mixture out of the refrigerator and form into 1-inch balls. Roll each ball in sugar and place onto an ungreased baking sheet.
6. Bake for 8 to 10 minutes.

Makes approximately 50 cookies.