



Something pretty and very comforting to warm you up as we go through the warm season!!



Ingredients

For the brownies

250g butter	1 teaspoon of vanilla extract
½ teaspoon of ginger	½ a cup all-purpose flour
¼ teaspoon of salt	½ a cup of unsweetened cocoa
½ teaspoon of baking powder	3 eggs
¼ teaspoon of coffee	4 tablespoons sugar

For the chai masala

400 ml of whole milk	1 tablespoon of minced ginger
½ a cup of water	1 tablespoon of black pepper corns
1 ½ teaspoon of tea leaves	2 star anise
2 tablespoons of cardamom	2 cinnamon sticks

Method

Begin with the brownies. Start by combining the dry ingredients: sieve the flour, cocoa, ginger spice and baking powder. Add the coffee, then the salt and whisk together. With the dry ingredients set, grab another bowl and work on the wet ingredients.

Pour the molten butter in (molten but not hot), add your eggs, the vanilla and the sugar. Whisk until combined. Once combined and silky, add in the dry ingredients and fold in until the batter is nice and even. Pour the batter into your Luminarc Ramekins, level it out and let these bake at 170c for 25 minutes. (Your oven should have preheated at that same temp for 5 minutes prior to placing the ramekins into the oven)

Once done, remove from your oven, garnish with fresh marmalade or cream plus some fresh berries.

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For the tea, pour your milk and water onto your sufuria and add your whole spices. Allow the milk to warm up as the spices flavor seeps into the milk. Once the milk is hot and almost rising, add the tea leaves, mix it in, turn the heat to low and let this steep (still on low) for a about 5 minutes. Once done, sieve and serve along with the fresh ginger brownies we have just made.



{For the chai, you can use pre-ground chai masala. I personally find whole spices taste better and the flavor is customizable. But either is ok}



SERVE WITH: Hivyo pamoja vile zimepikwa! Straight from oven to table!

This recipe was brought to you by Kaluhi's Kitchen from: <https://www.kaluhiskitchen.com/wp-content/uploads/2020/11/GINGER-BROWNIES-CHAI-MASALA.pdf>

Video: <https://www.instagram.com/tv/CGhITcBBT4U/>