



Blue Lotus Chai

Dessert Recipe Guide

Recipes, Hints & Tips For DESSERTS
Using Blue Lotus Chai

Download this e-book here :
www.BlueLotuschai.com/Desserts

#ChaiDessertRecipes
#BlueLotusChaiRecipes



TIP #1 : Use our BLC blend as spice in...

...any of your baked goods, candies or sweets! Our delicious BLC powder dissolves instantly to make it simple to 'chai' any recipe and impart to it an authentic Indian-style chai taste. Play & experiment!

TIP #2 : Swap BLC powder for other spices in your recipes

Substitute or add Blue Lotus Chai to any of your dessert recipes. We recommend that you start with a small amount, then gradually add more until it tastes just right for your palate. Ultimately...be creative!

Life itself is the proper binge.

-Julia Child

TIPS

**For Using
Blue Lotus Chai
In Your Dessert
Recipes**

Blue Lotus Chai

is our hot water soluble chai powder...and it's unsweetened. That means you can use it in almost **any cooking or baking recipe!**





RECIPE :

BLC Infused Whipped Cream

Use as a light frosting/topping option...or EVEN as a decadent dip for your cookies, and more...

INGREDIENTS :

- 1 cup whipping cream
- 2 TBS hot water
- 3/4 tsp BLC Powder (Mint Masala Chai, Mandarin Masala Chai, & Star Anise Masala Chai work particularly well)
- 1/2 cup sugar (or powdered sugar)

DIRECTIONS :

In a bowl, create a 'slurry' by adding BLC powder to hot water; stir it for a few seconds until dissolved. Choose 2 bowls of different size (round, stainless steel bowls work great) & add ice cubes and water into the larger bowl.

Place the smaller bowl in it – this 'ice bath' will help the whip cream form peaks more quickly. Add in chai slurry, whipped cream, and sugar. Whip with an electric mixer until peaks form, then chill...and enjoy!

**Frostings,
Toppings,
Pudding &
Mousse...
Blue Lotus Chai
Pairs Sweetly
With These!**



RECIPE :

Peanut Butter Choco-Chip & Chai Cookies

INGREDIENTS :

- 1 1/4 cups flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup (1/2 stick) butter, melted
- 1/3 cup brown sugar
- 1/3 cup regular sugar
- 1 large egg
- 1/4 cup peanut butter
- 2 flat tsp BLC (Mandarin Masala Chai works great)
- 1 cup chocolate chips
- 1/2 cup nuts (optional)

DIRECTIONS :

In a large bowl, add chai powder to melted butter, and mix until dissolved.

Add in peanut butter, egg, and both sugars , then whip until it's creamy.

Mix remaining dry ingredients separately.

Fold the dry ingredients into the wet ingredients and mix until it forms a ball.

Use a spoon to measure cookie dough onto a lightly oiled cookie tray.

Bake at 375 for 15 minutes.

Let them cool on a rack & ENJOY!

NOTE: Feel free to adjust recipes to the way YOU like it: sweeteners, flour, eggs, etc.



Blue Lotus Chai In Your Dessert Recipes



RECIPE :

Chocolate Chai Frosting

INGREDIENTS :

- 1 cup heavy cream
- 2 TBS hot water
- 3/4 tsp BLC Powder (Mint Masala Chai, Mandarin Masala Chai, & Star Anise Masala Chai work particularly well)
- 1/2 cup sugar (or powdered sugar)
- 2 1/2 TBS cocoa

DIRECTIONS :

In a bowl, create a 'slurry' by adding BLC powder to hot water; stir it for a few seconds until dissolved. Choose 2 bowls of different size (round, stainless steel bowls work great) & add ice cubes and water into the larger bowl.

Place the smaller bowl in it – this 'ice bath' will help the whip cream form peaks more quickly.

Add in chai slurry, whipped cream, cocoa, and sugar.

Whip with an electric mixer until peaks form, then chill...and enjoy!

**Frostings,
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RECIPE :

Mint Masala Chai Brownies

INGREDIENTS :

- 7 TBS melted butter
- 3/4 cups cane sugar
- 3 eggs
- 2.5 oz. unsweetened chocolate, melted
- 1/2 cup all purpose flour
- 1/8 tsp of salt
- 2 flat TBS Mint Masala Chai

DIRECTIONS :

Whisk eggs well. Mix in butter & sugar until creamy. Add chocolate. In a separate bowl, add dry remaining ingredients : flour, salt, BLC powder. Mix then pour into a oiled (coconut oil, butter, etc.) baking pan or tray. Cook at 350 for 20-25 minutes. If desired, top with chai whipped cream or chocolate chai frosting (see recipes on pages 1 & 5).



Blue Lotus Chai In Your Dessert Recipes



Final Thoughts :

We've added BLC powder to goodies (like peanut brittle) and had wonderful results! Choose any recipe – since it often involves hot ingredients like melted butter and melted sugar – then just add in the BLC powder.

In our experiments, all the varieties work well, but we especially love to use Mint Masala Chai, Mandarin Masala Chai, and Star Anise Masala Chai in our dessert recipes.

Again... play and experiment!

Share your recipes!

Our fans come up with amazingly cool ways to use Blue Lotus Chai.

If you have a recipe with BLC in it,

1. **take a picture or video**

2. **share & tag it**

...we may repost it on our feed.

ENJOY!

Experiment With Blue Lotus Chai



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