Chai-Glazed Banana Bread

From the teas.co.uk wiki

This is a banana bread finished with a chai glaze, where the chai flavour comes from steeping Pukka Organic Vanilla Chai bags in warm milk before the glaze is made. Infusing the milk first is what gives the glaze a real chai taste rather than just a tan colour, and the glaze sets to a soft satin that sits on the loaf without cracking when you slice it.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Chai-Glazed Banana Bread recipe. Canonical: https://teas.co.uk/recipes/biscuits/chai-glazed-banana-bread/*

Warm the milk gently to about 60C, no hotter, so it does not scald and turn bitter, then infuse the bags off the heat for ten minutes. Whisk the strained milk into sifted icing sugar and a little softened butter, and pour it over a fully cooled loaf. A banana bread with a cinnamon echo is given below, but the glaze works on any plain loaf or bundt.

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