Masala Chai Cake Glaze

From the teas.co.uk wiki

A glossy chai glaze that dresses up a plain loaf cake. Rather than a powder, it brews real masala chai with fresh cardamom and ginger into the milk first, then whisks that spiced milk with icing sugar into a thick, pourable glaze. Spooned over a loaf, it falls down the sides in brown streaks and sets to a firm, glossy coating.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Masala Chai Cake Glaze recipe. Canonical: https://teas.co.uk/recipes/chai-tea/masala-chai-cake-glaze/*

Enough to cover a 900g loaf, and best made fresh, as it does not keep once mixed. Lovely over a plain vanilla or lemon loaf.

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