

CHAI BROWNIES

(slightly modified from [Healthy Delicious](#)).

for spice mixture:

1/4 cup low-fat milk
a dash of cardamom
3 whole allspicea
dash of cinnamon
3 cloves.

for brownie batter:

1/4 cup chocolate chips
1/4 cup butter
1 egg
1 + 1/2 cup flour
3/4 cup sugar
1/2 cup cocoa powder
1/3 cup brown sugar
1 teaspoon baking powder

Add the ingredients for the spice mixture to a pot and bring to a quick boil. Remove from heat and let sit for 10 minutes. Strain into a large microwave-safe bowl.

To the bowl of steeped milk, add butter and chocolate. Microwave about 30 seconds until melted. Stir until smooth. Let cool for a minute. Add egg. Sift in remaining dry ingredients and mix until it forms a stiff batter.

Bake in a Pyrex dish sprayed with oil, about 25 minutes until set. Let cool, and cut into pieces.