

Crock-Pot Chai Latte Recipe

Perfect for a small gathering of friends this slow cooked chai latte recipe is super simple to make and is a lovely hot tea beverage with beautiful chai spices and a hint of vanilla. Dollop a little whipped cream and sprinkle some cinnamon on top of each mug for serving to take it over the top!



Prep Time	Cook Time	Total Time
5 mins	4 hrs	4 hrs 5 mins

★★★★★
4.43 from 7 votes

Course: Beverages Cuisine: Indian

Keyword: 10 Ingredients Or Less, Chai, Cinnamon, Easy Crock-Pot Recipes, Easy Recipes, Latte

Crock-Pot Size: 3.5 Quart Crock-Pot, 4 Quart Crock-Pot, 4.5 Quart Crock-Pot, 5 Quart Crock-Pot

Servings: 10 Servings Calories: 83kcal

Ingredients

- 4 Cups Water
- 11.2 Ounces [Canned Unsweetened Coconut Milk](#) (2) 5.6 Ounce Cans
- 6 Whole [Cinnamon Sticks](#)
- 1/3 Cup [Granulated Sugar](#)
- 1 Teaspoon [Pure Vanilla Extract](#)
- 1/2 Teaspoon [Ground Cloves](#)
- 1/4 Teaspoon [Ground Ginger](#)
- 8 Tea Bags [Black Tea](#)

Instructions

1. Add water, coconut milk, cinnamon sticks, sugar, vanilla, cloves, and ginger to a 3 to 5 quart slow cooker.
2. Tie the tea bags together by their strings and float the tea bags in the slow cooker by trapping the strings between the slow cooker and the lid.
3. Cook on LOW for 4 hours.
4. Remove the tea bags and cinnamon sticks and discard.
5. Ladle hot tea in mugs, serving with whipped cream and a dash of ground cinnamon on top if desired.
6. Enjoy!

Nutrition

Calories: 83kcal | Carbohydrates: 10g | Protein: 0.3g | Fat: 5g | Saturated Fat: 4g | Polyunsaturated Fat: 0.02g | Monounsaturated Fat: 0.01g | Sodium: 15mg | Potassium: 29mg | Fiber: 0.5g | Sugar: 8g | Vitamin A: 1.5IU | Vitamin C: 0.8mg | Calcium: 10mg | Iron: 0.4mg