

Bombay Chai Oatmeal Muffins

3/4 cup milk

3 [Bombay Chai](#) pyramid infusers

1 3/4 cups plus 2 tablespoons flour

2 1/4 teaspoons baking powder

3/4 teaspoon baking soda

1/2 teaspoons salt

1 cup old-fashioned oats

3/4 cups light brown sugar

1/2 cup vegetable oil

3 eggs

1 cup raisins

In a small saucepan, heat milk just to the simmer. Off heat, add the Bombay Chai pyramid infusers, submerging them completely. Set mixture aside to cool. When cool, remove infusers, squeezing them to remove liquid. Adjust rack to lower third of oven and preheat oven to 400 degrees. Grease and flour 12 muffin cups.

In a large bowl, sift flour, baking powder, baking soda, and salt. Stir in the oats and brown sugar. In a small bowl, combine the steeped tea milk, oil, and eggs. With a rubber spatula, make a well in the center of the dry ingredients and pour in the liquid mixture. Stir the ingredients together just to moisten and combine. Do not overmix or the muffins will be tough and coarse in texture. Spoon thick batter into the prepared muffin cups, filling each one 3/4 full. Bake 20 minutes or until muffin springs back when lightly pressed in center. Cool on wire rack for about 5 minutes before carefully removing from pan. Serve warm, if desired.