

JANUARY 15

CHANTAL
Est. 1971
CRAFTED KITCHENWARE

Berry Ember SPICED CRANBERRY TEA

*Deep berry spice with a
comforting glow.*

INGREDIENTS:

- 1 black tea bag or 1 tsp loose leaf black tea
- ½ cup (120 ml) cranberry juice
- 1 cup (240 ml) boiling water
- 1 cinnamon stick
- 2 whole cloves
- Optional: 1–2 tsp honey or maple syrup (to taste)

INSTRUCTIONS:

Brew black tea in boiling water with cinnamon and cloves for 5 minutes. Stir in cranberry juice and heat gently until warm. Strain if needed. Sweeten to taste and serve.

PAIR WITH:

Cranberry scones for a tart, buttery bite —or— white chocolate cranberry cookies for a festive, creamy treat.

