



## CHEF MASSEY'S HOT BUTTERED BOURBON

### HOT BUTTERED BOURBON (SERVES 2)

INGREDIENTS	VOLUME
Strong tea	2 cups
Milk	1 cup
Batter mix	¼ cup
Bourbon	4 oz

### BATTER

INGREDIENTS	GRAMS	VOLUME
Butter	115g	½ cup
Brown sugar	230g	1 cup
Gingerbread spice mix	14g	1 tbsp
Vanilla extract	5ml	2 tsp

### METHOD

1. **BATTER:** Mix ingredients until well combined and store in the fridge until needed. Makes enough for 12 drinks, lasts for a few weeks in the fridge.
2. **HOT BUTTERED BOURBON:** Combine milk and tea and heat until simmering.
3. Add milk/tea mixture, batter and bourbon to a blender and blend until smooth.
4. Pour into 2 large heatproof glasses, or mugs.