Penni’s Chocolate Chai Bread

Ingredients:

2 squares (1 oz each) semisweet chocolate, chopped (I used between a 1/4 and a 1/2 cup of chocolate chips instead).
1/2 c. water
1/2 c. butter, softened
1 c. packed brown sugar
2 eggs
1 tsp. vanilla extract
1 1/2 c. all-purpose flour
3 Tb. chai tea latte mix (I used the International Foods brand)
1 tsp. baking soda
1/2 tsp. salt
1/2 c. sour cream

Frosting:
1 c. confectioner's sugar (powdered sugar)
1 Tb. butter, softened
1 Tb. chai tea latte mix
1/2 tsp. vanilla extract
4-5 tsp. milk

In a microwave, melt chocolate with the water, stir until smooth. Cool slightly. In a large bowl, cream butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla, then chocolate mixture.

Combine the flour, latte mix, baking soda, and salt: add to creamed mixture alternately with sour cream.

Transfer to three greased mini-loaf pans. Bake at 350 for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to a wire rack to cool completely.

For frosting, combine the ingredients listed and enough milk to achieve desired consistency.