

Courtesy of The Chai Box

BAKING & DESSERTS The Chai Box

Rose chai waffles from The Chai Box

By Sarra Sedghi · Rough Draft Atlanta, 10/29/2025

Makes 4 to 6 waffles

Ingredients

INFUSED MILK

- [ ] 1 1/2 cups of milk (The Chai Box uses 2% dairy milk)
- [ ] 4 Tbsp of Hill Station chai blend

WAFFLE MIX

- [ ] 2 cups of your favorite store-bought buttermilk pancake or waffle mix (The Chai Box uses Publix brand)
- [ ] 2 eggs
- [ ] 1/3 cup oil (vegetable or canola oil)
- [ ] 1 tsp crushed Hill Station chai blend (crush with a mortar and pestle)
- [ ] 2 tsp rose water

OPTIONAL

- [ ] Whipped cream
- [ ] Rose petals for decoration

Directions

1. **Infuse the milk:** Bring milk and chai blend to a boil on the stovetop. Reduce and let simmer for about 4 minutes. Strain and let cool in the fridge for about 30 minutes.
2. **Make the batter:** Combine store-bought mix, eggs, oil, crushed chai blend, rosewater, and cooled infused milk in a large bowl. Stir or whisk until smooth, but not thin. Let batter rest for 5 minutes.
3. **Cook the waffles:** Grease a waffle iron and add desired amount of batter. Bake until golden brown per waffle maker's instructions.
4. **Optional:** Top waffles with whipped cream and rose petals. Serve with a cup of chai.

The story

This week, we're sharing a recipe for the rose chai waffles soon to be found on the menu at the new Chai Box Cafe on Howell Mill Road in Buckhead, from Atlanta-based chai producer The Chai Box.

Chai means "tea" in Hindi.

The most important step in this waffle recipe is infusing the milk. During colonial rule, the British indoctrinated Indians to drink tea with milk and sugar. "Indian street vendors basically took tea dust and milk and then added spices to them," said food writer and historian Leena Trivedi. "Today, [milk is] also very emblematic of masala chai. There's something about the way the chai tastes creamy after you let the milk boil up two or three times that is a key characteristic of chai."

In addition to The Chai Box's online store, you can find its chai blends at the Peachtree Road Farmers Market on Saturdays.

The Chai Box founder, Monica Sunny, also recommends sourcing chai from a local Indian store, such as Shivam Imports in Marietta or Cherians International Groceries in Decatur.

This waffle recipe calls for The Chai Box's Hill Station blend, but you can use any chai masala blend or a rose black tea with some added cardamom. Sunny says you can also use The Chai Box's masala chai concentrate, which is available online and at Costco. Just substitute the 1 1/2 cups of milk called for in the recipe with a mixture of 1 1/4 cups of milk and 1/4 cup of the chai concentrate. This will still allow for the signature chai flavor without compromising the waffle batter's texture. If your chai concentrate is sweetened, you can reduce any added sugar elsewhere in the recipe.

Makes 4 to 6 waffles

Family Meal by Rough Draft

Hungry for more? Get Family Meal, Rough Draft's free dining newsletter, every Tuesday and Thursday: **roughdraftatlanta.com/family-meal**