

Chai Spiced SUGAR COOKIES

Baking with Harney & Sons Fine Teas

Cookie Ingredients:

½ C unsalted butter, softened

¾ C granulated sugar

1 egg

1 tsp vanilla extract

1 ½ C all-purpose flour

1 ½ tsp ground cinnamon

1 tsp baking powder

1 tsp cream of tartar

½ tsp baking soda

¼ tsp salt

⅛ tsp black pepper (optional)

2 tsp loose Harney Chai tea

Icing Ingredients:

1 C powdered sugar

¼ tsp pure vanilla bean extract

1 tbsp milk

Directions:

1. Cream together butter and sugar with a stand mixer/hand mixer on a low-speed setting. Add egg and vanilla. Mix until thoroughly combined.

2. In a separate bowl, whisk together remaining dry ingredients. Slowly add this to wet ingredients on low speed until thoroughly combined.

3. Wrap the dough in plastic wrap and chill for 2 hours. (You can chill for up to 48 hours if necessary.)

4. Preheat oven to 350° F. Use a cookie scoop/spoon to scoop out balls that are approx. 2 tbsp. Place on baking sheet lined with parchment paper or a silpat. Be sure you place the cookies far enough apart to allow for spreading.

5. Bake for 8-10 minutes. Remove cookies when they are still fairly soft, with light golden edges. They'll deflate a bit after you remove them from the oven. Let cool on the baking sheet for a few minutes and then move to a wire rack.

6. Mix all icing ingredients together, adding the milk a bit at a time to get your desired consistency.

7. Dip a spoon into the icing mix and drizzle the icing over your cookies. If you like, you can sprinkle the icing with a little extra cinnamon, or sugar crystals for decoration.