

SUGAR CHAI COOKIES



30 cookies



1 hour

INGREDIENTS

- 1 cup butter – at room temperature
- 1 1/4 cups sugar + 1/4 for dipping
- 1 egg, room temperature
- 1 tsp vanilla extract
- 2 1/4 cups of sifted flour
- 4 bags of chai tea – cut bags, use dry content
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt

Tips:

- Ingredients perform better at room temperature unless the recipe indicates otherwise.
- I prefer using Mexican vanilla extract; if you're using an artificial extract, make sure to double the quantity when following my recipes.

DIRECTIONS

- Preheat the oven to 350°F and prepare baking sheets lined with parchment paper.
- In a bowl or mixer, cream together the butter, sugar, egg, and vanilla extract.
- In a separate bowl, combine sifted flour, baking soda, baking powder, salt, and the contents of chai tea bags.
- Gradually add the dry mixture to the creamed mixture, mixing until well combined.
- Scoop cookie dough, shape into balls, roll in the sugar for dipping, and place them on the baking sheet. Ensure there is a 3-inch gap between each ball.
- Bake at 350°F for 10 to 12 minutes, until the edges are just beginning to turn light golden.
- Let cool for 5 minutes before transferring to a cookie tray to cool completely.
- Enjoy your cookies and store any leftovers in a freezer-safe container.