

Chai Cookies

Course: **Cookies, Cookies with frosting**

Servings	Prep time	Cooking time	Total time
16 servings	15 minutes	10 minutes	25 minutes

Ingredients

For the Cookies:

2 chai spiced tea bags

110 g (1/2 cup) unsalted butter (softened)

80 g (1/3 cup) sunflower oil

110 g (1/2 cup) granulated sugar

50 g (1/4 cup) brown sugar

1 large egg

2 tsp vanilla extract

250 g (2 cups) all-purpose flour

3/4 tsp baking powder

1/4 tsp salt

2 tbsp milk

For the Topping:

80 g (2/3 cup) powdered sugar

1 1/4 tsp ground cinnamon

1/4 tsp ground nutmeg

3 tbsp milk

Directions

1 Prepare the Dough: Whisk together the softened butter, sunflower oil, sugar, and brown sugar until light and fluffy. Add the egg and vanilla extract, mixing until well combined.

Gradually fold in the flour, baking powder, and salt until the dough comes together. Add milk if needed to achieve a workable consistency. Refrigerate the dough for about 1 hour, or freeze it for 15 minutes to make it easier to handle.

2 Prepare the Topping: In a small bowl, mix powdered sugar, cinnamon, nutmeg, and milk until smooth. Set aside.

- 3 Shape and Bake:** Preheat your oven to 175°C (350°F). Line a baking sheet with parchment paper. Scoop out dough and shape into balls, placing them on the prepared baking sheet. Bake for 10-12 minutes, or until the edges are golden brown. Allow cookies to cool on a wire rack.
- 4 Add the Topping:** Once cookies have cooled, drizzle the prepared icing over them.
- 5 Enjoy:** Serve these delightful chai cookies with a cup of tea or coffee, and enjoy the cozy, spiced flavors!