

Chai Cookies

Ingredients:

175g butter
2/3 cup sugar
1 egg
1 tsp vanilla
2 tbsps honey
2 cups flour
1 tsp baking powder
1/4 tsp salt
1 tsp ginger
2 tps cinnamon
1 tsp ground cardamon
1/2 tsp ground star anise
1 tsp ground nutmeg
1/4 tsp finely ground black pepper

Method:

Preheat oven to 180 °C (350 °F)

In a large bowl, cream together butter and sugar until light and creamy. Beat in the egg. Stir in vanilla and honey.

In a separate bowl, combine the flour, baking powder, salt, and spices. Stir flour mixture into creamed mixture in thirds.

Form into 2.5 cm or 1-inch balls and place on a parchment lined cookie sheet. Use a fork to make a criss-cross pattern on the top of each cookie

Place on the middle rack of the oven for 12 to 15 minutes, or until the edges of the cookies turn golden. Cool on cookie sheets for 2 minutes, then transfer the cookies to cooling racks.

Makes about 3 dozen cookies.