

Iced Chai Cookies

Yield: 24 cookies



Ingredients:

½ cup (1 stick) unsalted butter, softened
½ cup avocado oil
½ cup granulated sugar
½ cup powdered sugar
1 ½ teaspoons ground ginger
1 teaspoon ground cinnamon
¼ teaspoon nutmeg
¼ teaspoon cardamom
⅛ teaspoon ground cloves
Pinch of freshly cracked black pepper
1 large egg
1 teaspoon vanilla bean paste
2 cups all-purpose flour
¾ teaspoon baking soda
½ teaspoon kosher salt

Cinnamon sugar for rolling (½ cup granulated sugar mixed with ½ teaspoon cinnamon)

For the glaze:

1 ½ cup confectioners' sugar
3 tablespoons milk
1 ½ teaspoons vanilla bean paste
¼ teaspoon nutmeg

**to make glaze, whisk together until very smooth - no lumps. If glaze is too thick, add a splash of milk. If it's too thin, add more sugar.*

Steps

Step 1: Preheat oven to 350°F. Line two baking sheet pans with parchment paper. In the bowl of an electric mixer fitted with paddle attachment, beat butter for one minutes. Scrape down the sides of the bowl and add the oil, granulated sugar, powdered sugar and all of the spices. Beat on medium speed to combine. Scrape down the sides of of the bowl.

Step 2: Add the egg and vanilla and beat until incorporated.

Step 3: Add the flour, baking soda and salt and stir on low speed just until the ingredients are combined.

Step 4: The dough is pretty sticky so you can refrigerate it for an hour so it's easier to scoop.

Step 5: Using a cookie scoop, portion the dough into balls and roll each one into the bowl of cinnamon sugar. Place each ball of dough on a parchment-lined pan keeping the balls about 2-inches apart.

Step 6: Bake for 10 -14 minutes, depending on how large you scooped the dough. You know they are ready when they are no longer shiny on top but have a more matte finish and the edges start to turn golden brown.

Step 7: Cool on a sheet pan for a few minutes before transferring them to wire racks to cool completely. Once fully cooled, drizzle or spread glaze over cookie tops. Allow to dry before serving.