

Chai-spiced Almond Cookies

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Ingredients

1/2 cup (1 stick) unsalted butter, room temperature
1 1/3 cups powdered sugar, divided
2 teaspoons vanilla extract
1 teaspoon almond extract
3/4 teaspoon ground allspice
3/4 teaspoon ground cardamom
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup all purpose flour
3/4 cup finely chopped toasted almonds

Directions

Preheat oven to 350°F. Using electric mixer, beat butter, 1/3 cup sugar, both extracts, spices, and salt in medium bowl. Beat in flour, then stir in almonds.

Using hands, roll dough into tablespoon-size balls. Place on large baking sheet, spacing apart. Bake until pale golden, about 25 minutes. Cool on sheet 5 minutes. Place remaining sugar in large bowl. Working in batches, gently coat hot cookies in sugar. Cool cookies on rack. Roll again in sugar and serve.