

Chai Spiced Sugar Cookies

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Ingredients

2 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 3/4 cups white sugar
2 1/2 teaspoons ground cinnamon
1 teaspoon ground ginger
1 teaspoon ground cardamom
1/2 teaspoon ground allspice
1/4 teaspoon finely ground black pepper
1 cup unsalted butter, softened
1 egg
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees. Line a baking sheet with parchment paper; set aside.

In a large bowl, sift together flour, baking soda, baking powder and salt. Set aside.

In a medium bowl combine sugar, cinnamon, ginger, cardamom, allspice and black pepper. Remove 1/4 cup of the sugar-spice mixture, set aside to reserve for rolling the cookies.

In the bowl of a stand mixer fitted with the paddle attachment or in a large bowl with an electric mixer, beat the butter and sugar-spice mixture until light and fluffy, about 3 minutes.

Beat in egg and vanilla extract, combine until fully incorporated.

Slowly blend in dry ingredients mixing until just combined.

Using a small scoop (2 teaspoons) roll dough into balls and then into the reserved sugar-spice mixture. Place dough balls on prepared baking sheet about 1 1/2 inches apart.

Bake in preheated oven for 8 to 10 minutes.

Let stand on baking sheet two minutes before removing to cool on wire racks.