

Chai-Spiced Cookies

Based upon www.texanerin.com recipe

prep time

20 min

cook time

10 min

yields

22 cookies

things you need

2 ¼ Cups

Flour

¼ Cup

Sugar

½ tsp

Baking Soda

¼ tsp

Cream of Tartar

¾ tsp

Ground Ginger

¾ tsp

Ground Cinnamon

¼ tsp

Ground Cardamom

¼ tsp

Ground Cloves

¼ tsp

Salt

¼ Cup

Coconut Oil, melted

¼ Cup

Maple Syrup

1 tsp

Vanilla

1 Large

Egg

3-4 Tbsp

Sugar for rolling

here's how

- 1 Preheat oven to 350F
- 2 In a medium mixing bowl, mix dry ingredients: flour, sugar, cream of tartar, ginger, cinnamon, cardamom, cloves, and salt.
- 3 In a large mixing bowl, mix the wet ingredients: oil, syrup, vanilla and egg.

- 4 Add dry ingredients to wet, stir until combined.
- 5 Form into 1 inch balls and roll in sugar.
- 6 Place on greased cookie sheet 2 inches apart from each other. Bake for 8-10 minutes, until tops are firm and no longer wet. Remove from cookie sheet to cool completely.

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