

White Chocolate Chai Cookies

Ingredients & Instructions

Ingredients (In the Jar)

Organic flour, Sugar (organic cane), Brown Sugar, Organic Ground Cinnamon, Organic Ground Ginger, Organic Allspice, Ground Cardamom, Cream of Tartar, Baking Powder, Baking Soda, Salt, White Chocolate (Sugar, Cocoa butter, Milk ingredients, Soy lecithin, Natural and artificial flavour)

Contains: Wheat, Milk, Soy

May contain: Peanuts, Tree nuts.

You Will Need

- ½ cup unsalted butter, softened
- 1 large egg
- 1 tsp vanilla extract

Directions

Step 1 – Scoop 4 tbsp of granulated sugar out of the top of the jar and into a small bowl. Set aside for later.

Step 2 – Spoon the remaining granulated sugar and brown sugar from the jar into a large bowl as best as you can (It's okay if a little bit of flour or white chocolate ends up in the bowl, or if some sugar gets left behind), then add the butter to the same bowl. Cream the butter and sugars until well-combined on medium speed, approximately 1-2 minutes. Add the egg and vanilla and beat them into the butter/sugar mix on medium speed until fully incorporated, approximately 1 minute. Empty the remaining contents of the jar into the bowl and mix on low speed until the dough is uniform with no visible lumps, 1-2 minutes. The dough may look like a coarse meal at first, but as you continue to mix it, it should come together.

Cover the bowl with plastic wrap and refrigerate for at least 1 hour. If the dough is in the refrigerator for three hours or longer, let it sit on the counter for 20 minutes after taking it out before proceeding to the next step.

Step 3 – Preheat the oven to 350°. Take the dough out of the refrigerator and form into roughly 18-20 balls (about a heaping tablespoon each). Roll each ball in the sugar that you set aside earlier until they are fully coated, then place them onto baking sheets lined with parchment paper 2-3 inches apart. Bake for 11-13 minutes. Let the cookies cool for 5 minutes before transferring them to a cooling rack. Enjoy!

Yields 18-20 2-inch cookies.

