

VANILLA CHAI COOKIE DOUGH

Yield: makes approx 24 cookies

Author: Blyss Cookies

Ingredients:

- 1 cup unsalted butter, softened
- $\frac{3}{4}$ cup sugar
- 1 large egg
- 1 teaspoon salt
- 15 oz (by weight) all-purpose flour
- 1 tablespoon vanilla extract
- 1 $\frac{1}{2}$ tablespoons dry chai spice

Instructions:

1. Cream butter and sugar together in stand mixer with paddle attachment on medium speed for 1 minute.
2. Reduce mixer speed to low and add the vanilla, chai spice and salt.
3. In small separate bowl, crack the egg and lightly whisk with a fork.
4. Add the egg to the mixer bowl and mix on medium speed for about 1-2 minutes. Ingredients should be evenly combined.
5. Stop the mixer, scrape down the sides of the bowl and mix again for 1 minute.
6. Slowly start adding the flour while mixing on low speed. The dough is ready when it pulls away from the sides of the bowl. Don't over mix.
7. Divide dough into two equal parts. Using $\frac{1}{4}$ inch guides, roll out dough between sheets of wax paper. These sheets of rolled dough can be stacked on a cookie sheet and chilled for at least an hour in the fridge or 25 minutes in the freezer. Dough should be very firm when cold.
8. Preheat oven to 375 degrees while dough is chilling.
9. Cut and bake shapes while dough is cold. Place cut shapes on a parchment lined baking sheet. Bake for 9-12 minutes (depending on your oven) rotating the baking sheet once halfway through. Baking times are approximate so watch them close!

Notes:

Pairs well with our Blyss royal icing OR Blyss buttercream recipes flavored with vanilla.