

CHAI SPICE SUGAR COOKIES

2 $\frac{3}{4}$ cup flour

1 TEASPOON BAKING SODA

$\frac{1}{2}$ TEASPOON BAKING POWDER

$\frac{1}{2}$ TEASPOON SALT

1 $\frac{3}{4}$ CUP SUGAR

2 $\frac{1}{2}$ TEASPOON GROUND CINNAMON

1 TEASPOON GROUND GINGER

1 TEASPOON CARDAMOM

$\frac{1}{2}$ TEASPOON ALLSPICE

$\frac{1}{4}$ TEASPOON GROUND. BLACK PEPPER

1 CUP UNSALTED BUTTER, SOFTENED

1 EGG

$\frac{1}{2}$ TSP VANILLA EXTRACT

Directions

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper, set aside
2. In a large bowl, sift together flour, baking soda, baking powder and salt, set aside
3. In a medium bowl combine sugar, cinnamon, ginger, cardamom, allspice and black pepper. Remove $\frac{1}{4}$ cup of the sugar-spice mixture for rolling the cookies.
4. 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.
5. Beat in egg and vanilla, combine until fully incorporated.
6. Slowly blend in dry ingredients mixing until just combined.
7. 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 $\frac{1}{2}$ inches apart.
8. Bake in preheated oven for 8 to 10 minutes
9. Let stand on baking sheet about 2 minutes before removing to cool on wire racks.