



# Noreen's Kitchen

## Orange Scented Chai Spiced

### Shortbread

#### Ingredients

1 cup butter, softened	Glaze
zest of 1 orange, about 1 tablespoon	2 cups powdered sugar
contents of 6 chai spice tea bags	2 tablespoons fresh orange juice
2 cups all purpose flour	water if needed to reach desired consistency
1/2 teaspoon salt	Candied orange peel for garnish (optional)

#### Step by Step Instructions

Preheat oven to 350 degrees.

Whip butter in the bowl of a stand mixer until light and fluffy.

Add orange zest and spice tea blend and beat to incorporate

Add flour and mix until well mixed.

Roll out dough on a lightly floured surface to 1/4 inch thickness.

Cut out as desired. I used a round cutter and was able to yield approximately 30 cookies.

Bake one sheet at a time for 10 to 12 minutes.

Remove from oven and allow the cookies to sit on the baking sheet for five minutes before removing to a rack to cool completely.

blend ingredients for glaze until smooth and creamy.

Dip cooled cookies, top down into the glaze and return to cooling rack. Place a piece of candied orange peel in the center of each cookie and allow cookies to dry before storing.

Store cookies in an airtight container. Cookies will soften within a couple of hours. They will remain fresh for up to one week.