

Chai Tea Spice Cookies

Makes 3 dozen 2 inch cookies

- 1 package Betty Crocker Sugar Cookies mix
- 1 Egg
- 1 stick butter or margarine (softened)
- 1 tablespoon of Seven Happy Seeds Chai Tea Spice
- Almond slivers (optional)

1. Preheat oven to 375° F.
2. In a mixing bowl add Chai Tea Spice to the dry ingredients and mix well.
3. Add egg and butter and mix all ingredients well with an electric beater on low speed (do not over mix).
4. On an ungreased cookie sheet, place cookie dough portions the size of cherry tomatoes with a couple of inches between them. Press an almond sliver on each.
5. Bake according to package instructions (375° F for 8-12 minutes).
6. Cool on a wire rack and store in an airtight container for up to a week.



recipes and pics @ sevenhappyseeds.com