

Spiced Chai Shortbread

Prep Time: 15 minutes

Cook Time: 25 minutes

2 C all-purpose flour
1 C unsalted butter, softened
1/2 C sugar
1/4 C brewed Masala Chai tea, cooled
1 † ground cinnamon

1/2 † ground ginger
1/4 † ground cloves
1/4 † ground nutmeg
1 † vanilla extract
1/4 † salt

Prepare the dough: Preheat the oven to 350°F. In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the brewed tea and vanilla extract.

Combine the dry ingredients: In a separate bowl, whisk together the flour, ground cinnamon, ground ginger, ground cloves, ground nutmeg, and salt. Gradually add the dry ingredients to the wet mixture, mixing until just combined.

Shape and bake: Press the dough into a parchment-lined 9x13-inch baking pan. Use a fork to prick the dough all over. Bake for 20-25 minutes, or until the edges are lightly golden.

Cool and serve: Let the shortbread cool completely in the pan before cutting into squares. Enjoy with a cup of tea or coffee.