

Chai Shortbread Cookies

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
ground cinnamon	4 TBLSP	
ground cardamom	2 TBLSP	
ground ginger	1 ½ TBLSP	
ground nutmeg	2 tsp	
ground cloves	½ tsp	
ground black pepper	½ tsp	
white sugar	¾ cup = 6 oz.	
salted butter	1 cup = 8 oz.	softened
unsalted butter	½ cup = 4 oz.	softened
all-purpose flour	2 ¾ cups = 13 oz.	
powdered sugar	½ cup or so	
cheesecloth	6 sq. in.	

- In a small bowl, combine the spices from cinnamon to black pepper. Add the sugar and combine well.
- In a large mixing bowl, beat the butters and spiced sugar together until light and fluffy, about 4 minutes.
- Using a silicone spatula, mix in the flour until well mixed and solid enough to knead.
- Knead the dough in the bowl by folding it in half and pressing down, then rotating ninety degrees and repeating 6 times or until the dough feels elastic and can hold its shape in a ball.
- Press the ball down into a three inch high disc. Wrap the dough disc in plastic wrap, and refrigerate at least two hours.
- When ready to bake, preheat oven to 350 degrees F.

Using a cookie mold: (if not, then skip down to Not using a cookie mold.)

- Spread a piece of parchment paper out on the countertop, the size of your cookie sheet.
- The cheesecloth will be your cookie mold duster. Put the cheesecloth into a shallow dish so the powdered sugar doesn't go everywhere, and place a large handful of powdered sugar into the middle of the cheesecloth.
- Gather up the edges of the cheesecloth and tap it across the surface of the cookie mold to generously dust the entire cavity with a very good dose of powdered sugar. This keeps the dough from sticking.
- Use a pastry scraper or a knife to cut a quarter inch slice of cookie dough. Press it into the cookie mold. Push the sides toward the middle to define the perimeter shape. Use the pastry scraper or knife to cut away excess dough from the top. You want the dough to be only slightly higher than the edge of the mold cavity.

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- Holding your hand at the top of the mold, with the dough-filled cavity facing down, slam the bottom edge of the mold against the parchment paper on the countertop to release the cookie. The angle is about twenty degrees. You may need two or three slams. OR try pressing the pastry scraper against the dough in the mold to pull it out.
- When you have enough cookies to fill the cookie sheet, slide the parchment paper onto the cookie sheet.

Not using a cookie mold:

- Roll out the chilled dough between two sheets of parchment paper to a thickness between one eighth and one quarter of an inch.
- Cut shapes using cookie cutters, or use a pizza cutter to slice the dough into rectangle shapes.
- Use the cheesecloth to dust the tops of the cookies with powdered sugar. If you do this without the cheesecloth, you get clumps of sugar instead of a dusting.

Continue:

- The cookies should not touch each other on the cookie sheet, but they need no expansion room.
- Bake 11 minutes at 350 deg F. They don't need to brown.
- Put remaining dough back into the refrigerator while the cookies are baking.
- Leave the cookies on the cookie sheet for five minutes before removing to racks to cool completely.
- Store in airtight containers after the cookies are completely cooled.
- Makes about 28 cookies

NOTES: Our cookie molds were hand-carved by Gene Wilson in Illinois. He retired from carving in 2020, but his nephew continues the tradition.

www.CookieMold.com