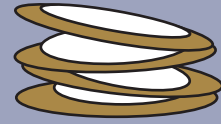


Chai Sugar Cookies (Taylor's Version)



Yield: 2 Dozen Cookies **Cook Time:** 12 Minutes **Prep Time:** 1 1/2 Hours

Unsalted Butter

1/2 cup

Vegetable Oil

1/2 cup

Granulated Sugar

1/2 cup

Powdered Sugar

1/2 cup

Ground Ginger

1 1/2 teaspoons

Ground Cinnamon

1 teaspoon

Ground Allspice

1/2 teaspoon

Ground Nutmeg

1/4 teaspoon

Ground Cardamom

1/4 teaspoon

Ground Cloves

1/8 teaspoon

Egg

1 large egg

Vanilla Extract

2 teaspoons

All Purpose Flour

2 cups

Baking Soda

3/4 teaspoon

Kosher salt

1/2 teaspoon

Powdered Sugar (glaze)

1 1/2 cups

Ground Nutmeg (glaze)

1/4 teaspoon

Milk (glaze)

3 tablespoons

1. Preheat your oven to 350 degrees and line a baking pan with parchment paper.
2. Beat your room temperature butter with a mixer for about one minute. Add the vegetable oil, mix, and then add your granulated sugar, spices, and powdered sugar. Using mixer, combine.
3. Add the vanilla and egg; beat until fully incorporated.
4. Add in your flour, baking soda, and salt with your mixer on low.
5. Refrigerate for about an hour, or freeze for 15 minutes.
6. Depending on your desired size for the cookies, scoop 1-2 tablespoons of cookie dough onto your palm. Roll them in a mixture of cinnamon and sugar and put them onto your parchment-lined baking sheet.
7. Bake for 10-14 minutes, depending on the size of your cookies, and let the cookies cool after baking.
8. In a separate bowl, whisk together the ingredients for the glaze. Make sure it is thick but spreadable.
9. Spread the glaze over the cooled cookies, and sprinkle nutmeg on top of the glaze.
10. Go listen to Red (Taylor's Version) and enjoy!