

Chai Cookie Bars

Yield: 40-48 bars

For the bars:

1 cup (2 sticks) butter, softened
½ cup sugar
½ cup instant chai latte powder
2 tsp. vanilla
1 large egg
2 cups all-purpose flour
1 tsp. baking powder
½ tsp. salt

For the frosting:

½ cup (1 stick) butter, softened
4 cups powdered sugar
¼ cup half & half or milk
1 tsp. vanilla
¼ tsp. cardamom
¼ tsp. cinnamon

Additional cinnamon (optional)

Preheat oven to 375°F. Grease a 10x15 inch jelly roll pan and set aside.

In a large bowl, cream the butter, sugar and chai latte powder until fluffy. Add the vanilla and egg; mix well. In a separate bowl, combine the flour, baking powder and salt. Slowly add it to the sugar mixture, beating until well combined. Spread and pat the dough into the prepared pan with your hands. Bake for 18-22 minutes. Remove from the oven and allow to cool completely on a wire rack.

While the cookies are cooling, prepare the frosting: Cream the butter in a large bowl. Add the remaining frosting ingredients and beat until light and fluffy.

Top the cooled bars with the frosting. Sprinkle with additional cinnamon if desired. Cut into squares.

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