



Grain-Free Chai Spice Sugar Cookies

Gluten-Free, Grain-Free, Nut-Free, Egg-Free option

Yield: 20-24 cookies

Ingredients

- 1 bag of [Otto's Naturals Grain-Free Ultimate Cookie Mix](#)
- ½ cup butter
- 1 egg (or flax egg)
- 1 teaspoon vanilla extract
- ¾ teaspoon ground ginger
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- ⅛ teaspoon ground nutmeg
- ⅛ teaspoon ground cardamom
- Pinch of cloves
- Pinch of cracked black pepper
- Granulated sugar for rolling

***Note:** You can replace the chai spices (ginger, cinnamon, allspice, nutmeg, cardamom, cloves, & black pepper) with 2 chai tea bags to make these cookies even easier! We have tried both black chai tea and red chai tea with excellent results!

Glaze:

- ¾ cup powdered sugar
- 1 Tablespoon milk
- Dash of cinnamon or chai spice blend

Instructions

1. Preheat the oven to 350°F. Line a baking sheet with parchment paper and set aside.
2. Prepare the grain-free cookie mix as directed on the bag using the ½ cup of butter, 1 egg (or flax egg), vanilla extract, and chai spices listed in the ingredients.
3. Stir until the cookie dough is smooth. Use a tablespoon to scoop the dough and roll them into even balls.

4. Place ¼ cup of granulated sugar in a shallow bowl and roll the cookie dough balls in the sugar. Place each cookie dough ball evenly spaced on the cookie sheet. *Do not crowd the cookies.* To ensure the cookies don't spread together, only place 6 cookie dough balls per 9x13-inch baking sheet.
5. Bake the cookies for 10-12 minutes. Let them cool on the cookie sheet for 3-5 minutes before transferring to a cooling rack. Let cool completely before glazing.
6. To make the glaze, combine the powdered sugar and cinnamon or chai spice in a mixing bowl. Slowly add the milk until a thick but pourable glaze is achieved. Take a small plastic bag and snip a tiny piece of one of the corners off. Place the glaze in the plastic bag and gently squeeze the bag while making zigzags over the cookie. Let the glaze set before serving!