

# Chai Spiced Cookies

## Ingredients

### 【Topping】

- ¼ cup granulated sugar
- ¾ teaspoon ground cardamom
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cinnamon
- ¼ teaspoon cloves

### 【Cookies】

- ½ cup oil
- 1 cup granulated sugar
- ¼ cup maple syrup
- 3 tablespoons almond milk (or any non-dairy milk)
- 2 teaspoon vanilla
- 2 cups all purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon

## Directions

### 【Topping】

Mix all the ingredients together and put on a flat plate.

### 【Cookies】

1. Preheat oven to 350 degrees.
2. In a bowl, mix together the oil, sugar, maple syrup, and milk until well blended and add vanilla mixing again.
3. Add slowly the flour, baking soda, salt, and cinnamon as you stir.
4. You should have a thick dough. Mix it all together with your hands until all ingredients are blended well.
5. Take the dough a teaspoon at a time and roll it into small balls. Put each ball into the topping mixture and flatten it out with your hand until you have about a 2" round cookie. Flip the cookie over with the topping on top and put it on the baking sheet.
6. Bake for 10 to 12 minutes until slightly brown on the bottom. Cool for 5 minutes and transfer to a cooling rack to cool completely. Serve.