



Chai Spice Cookies



2 spiced chai-flavored tea bags
 3 cups all-purpose flour
 2 teaspoons pumpkin pie spice
 1 1/2 cups butter, softened
 1 cup sugar
 2 egg yolks
 2 tablespoons molasses

1 recipe Powdered Sugar Icing
 1 1/2 cups powdered sugar
 1/4 tsp. vanilla or almond extract
 3-4 tsp. milk

In a small bowl combine sugar, extract and enough milk to make smooth and of drizzling consistency.

Remove tea bag contents (3 teaspoons); discard bags. In medium bowl combine tea, flour, and pumpkin pie spice; set aside.

In large mixing bowl beat butter on medium to high 30 seconds. Add sugar; beat until light and fluffy. Beat in egg yolks and molasses. Beat in as much of the flour mixture as you can; stir in remaining flour. Divide dough in half. Cover and refrigerate about 3 hours or until easy to handle. Preheat oven to 350 degrees F. Grease cookie sheets or line with parchment paper. On lightly floured surface, roll half of the dough at a time until 1/4-inch thickness. Cut dough with 4-inch gingerbread girl cutters.

Bake 12 minutes or until edges are lightly browned. Cool on cookie sheets 2 minutes. Transfer to rack to cool completely. Decorate with Powdered Sugar Icing. Makes 18 to 20 cookies.