

Chai Shortbread Cookies (S)

Another fabulous recipe from Esther Allison found in [Trim Healthy Indulgence](#). These have a lovely (rather strong) chai-spiced flavor to them. They are delightful served alongside a cup of tea, in the British fashion. If you prefer a milder chai flavor, you can reduce the chai tea amount.

Makes: Multiple Servings

COOKIE INGREDIENTS:

- 2 cups almond flour
- 5 Tbs. softened butter
- ¼ cup [TH Gentle Sweet](#)
- 1 tsp. [TH Natural Burst Vanilla Extract](#)
- 3 tsp. loose leaf Masala chai tea



DRIZZLE INGREDIENTS:

- ¼ cup plan-approved white chocolate-style baking chips
- 1 Tbs. heavy whipping cream

DIRECTIONS:

1. Line a cookie sheet with parchment paper. Beat softened butter and Gentle Sweet in a bowl until fluffy. Add vanilla extract and mix until combined. Add almond flour and Masala chai tea leaves and mix until combined again. Roll into small balls and place on cookie sheet. Flatten cookies with the palm of your hand. Bake for 10-12 minutes at 350°F degrees or until sides are lightly golden. Let cool.
2. For the drizzle, heat cream and white chocolate chips in a small saucepan until the chocolate chips are fully melted. Stir well. Pour into a 12" piping bag. Drizzle over cooled cookies.