

Chai Tea Eggnog Cookies

By Diane Shipman

1 chai tea bag
1 – 17.5 package sugar cookie mix
½ c melted butter
1 large egg
¼ tsp allspice
4 tbsp eggnog, divided
Parchment paper
Cinnamon sugar
1 c powdered sugar
½ tsp ground nutmeg

Preheat oven to 350 degrees. Remove tea leaves from bag and add cookie mix, butter, egg, allspice and 2 tbsp eggnog until well blended.

Drop dough by the tbsp. onto parchment lined cookie sheets. Flatten dough slightly with bottom of glass dipped in cinnamon sugar. Bake at 350 degrees for 8-10 minutes until lightly brown. Remove to wire rack and cool 10 minutes.

Whisk together powdered sugar, nutmeg and remaining 2 tbsp eggnog until smooth. Spoon over cooled cookies.