



GINGER SPICED COOKIES

What's in it?

- 2 Tsp of Bondi Chai Club Cinnamon
- 1 Tsp of Ground Ginger
- 1/2 Cup of Butter, softened
- 1 Cup of Raw Sugar
- 1 1/2 Cups of Plain Flour
- 1 Egg, whisked

How does it go together?

1. Preheat the oven to 180°C.
2. Cream the butter and sugar.
3. Fold in the egg and ground ginger.
4. Add flour and mix into a firm dough.
5. Roll out dough into a log and roll in the Bondi Chai powder.
6. Cover with cling film and chill the cookie dough in the fridge for 20 minutes.
7. Slice log into biscuits and arrange on baking paper on a tray.
8. Cook for 10-15 minutes.
9. Allow to cool and serve.