

Chocolate Chai Snickerdoodles

Ingredients

2-1/4 cups sugar
1 teaspoon ground ginger
1 teaspoon ground cardamom
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/4 teaspoon white pepper
1 cup butter, softened
2 large eggs
2 teaspoons vanilla extract
2-1/4 cups all-purpose flour
1/2 cup baking cocoa
2 teaspoons cream of tartar
1-1/2 teaspoons baking powder
1/2 teaspoon salt

Directions

Preheat oven to 350°.

In a large bowl, combine the first six ingredients. Remove 1/2 cup sugar mixture to a shallow dish.

Add butter to remaining sugar mixture; beat until light and fluffy. Beat in eggs and vanilla. In another bowl, whisk flour, baking cocoa, cream of tartar, baking powder and salt; gradually beat into creamed mixture.

Shape dough into 1-1/2-in. balls. Roll in reserved sugar mixture; place 2 in. apart on ungreased baking sheets. Flatten slightly with bottom of a glass. Bake 10-12 minutes or until edges are firm. Remove to wire racks to cool. Yield: about 3 dozen.