

## CHAI PUMPKIN SPICE BLOSSOMS

### INGREDIENTS

1 cup (2 sticks) unsalted butter, at room temperature  
1 cup sugar  
1/2 cup chai concentrate  
2 large eggs  
2 teaspoon vanilla extract  
3 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon ground cardamom  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
1/4 teaspoon ground cloves  
about 50 Pumpkin Spice Hershey's Kisses

### DIRECTIONS

Combine the butter and sugar in the bowl of your stand mixer and cream at medium speed until fluffy for about 2-3 minutes. Add the eggs, chai concentrate and vanilla; mix until combined. Add the flour, baking soda and salt, scraping down the sides of the mixing bowl as necessary. Cover with plastic wrap and refrigerate for 1 hour.

Combine cardamom, cinnamon, nutmeg, ginger and cloves in a small bowl and set aside.

Preheat the oven to 325F. Prepare cookie sheets with silpat or parchment paper. Unwrap the kisses.

Using your hands, roll the dough into about 50 1-inch round balls. Place the dough balls on baking sheets and spice mix lightly over cookies. Flatten them slightly. Bake the cookies for 12-15 minutes.

Remove the cookies from the oven and immediately place pumpkin kisses in the center of each cookie. Don't touch or the kisses will turn into puddles! Cool completely.