

CHEWY CHAI SPICED BISCUITS

<i>Ingredients</i>	<i>Equipment</i>
2 ¼ Cups Plain Flour	Large & Medium Mixing Bowl
½ Teaspoon Bi Carb Soda	Cup & Spoon Measures
1 Teaspoon Baking Powder	Small Saucepan
½ Teaspoon Salt	Chopping Board
2 Teaspoons Ground Cinnamon	Knife
½ Teaspoon Ground Ginger	Rubber Spatula
½ Teaspoon Ground Cardamom	Whisk
½ Teaspoon Ground Cloves	Lined baking trays
A few shakes of Pepper	Fork
1 ½ Cups Caster Sugar	
60 Grams Cream Cheese	
75 Grams Butter, melted	
1/3 Cup Vegetable Oil	
1 Egg	
1 Tablespoon Milk	
1 Teaspoon Vanilla Extract	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. In your medium mixing bowl mix together the flour, baking powder, bicarb soda, salt and all the spices, set aside.
4. Chop the cream cheese into cubes
5. Place the sugar and cream cheese in the large mixing bowl.
6. Melt the butter in the saucepan
7. Pour the warm butter over the sugar and cream cheese and whisk together until combined
8. Whisk in the oil next, the egg, then add the milk and vanilla

9. Finally, using the rubber spatula, gently fold in the flour and spices with the wet mixture until well combined into a paste.
10. Using your hands, take walnut sized pieces of dough and roll into balls. The dough is rather soft so work quickly and gently.
11. Roll each ball in the extra sugar then place onto the baking paper
12. Using a fork gently flatten each ball until it forms a 1cm thick biscuit
13. Bake in a 180 degree pre heated oven for around 10-13 minutes until golden around the edges.