

Pumpkin Chai Cookies With Cream Cheese Frosting

Made with Tazo Chai Tea Latte Concentrate

Ingredients

Cookies

- ½ cup (1 stick) unsalted butter, softened
 - ¾ cup brown sugar, packed
 - ¼ cup granulated sugar
 - 1 large egg
 - ¼ cup **Tazo Chai Tea Latte Concentrate** (not diluted)
 - 1 tsp vanilla extract
 - 2 cups all-purpose flour
 - 1 tsp baking soda
 - ½ tsp baking powder
 - ½ tsp salt
 - 3 tsp pumpkin pie spice
 - 1 tsp nutmeg
 - 1 tsp ground clove
 - 1 tsp cinnamon
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Chai Cream Cheese Frosting

- 8 oz cream cheese, softened
- ½ cup (1 stick) unsalted butter, softened
- 3–4 cups powdered sugar
- 2–3 tbsp **Tazo Chai Tea Latte Concentrate**
- 1 tsp vanilla extract
- 1 tsp cinnamon
- 1 tsp pumpkin pie spice

Instructions

For the Cookies

1. Preheat oven to **350°F (175°C)** and line a baking sheet with parchment paper.
2. In a large bowl, cream together butter, brown sugar, and granulated sugar until light and fluffy.
Beat in the egg, **Tazo Chai Concentrate**, and vanilla.
3. In another bowl, whisk together flour, baking soda, baking powder, salt, pumpkin pie spice, and cinnamon.
4. Gradually add dry ingredients to wet, mixing just until combined.
5. Fold in white chocolate chips or nuts, if using.
6. Scoop tablespoon-sized balls onto baking sheet, spacing about 2 inches apart.
7. Bake for **10–12 minutes**, until edges are golden and centers are soft.
8. Let cool on the pan for 5 minutes, then move to a wire rack.

The Frosting

1. Beat cream cheese and butter until smooth and fluffy.
2. Mix in vanilla and **Tazo Chai Concentrate**.
3. Add powdered sugar gradually until your desired consistency forms.
Adjust flavor or texture: add a bit more chai concentrate for flavor or extra powdered sugar for thickness.
4. Spread or pipe over cooled cookies.

Tips

- For a lighter drizzle instead of frosting, thin with 1–2 extra teaspoons of chai concentrate.
- Chill cookies before frosting if your kitchen is warm — it helps the frosting set beautifully.