



Chai Oatmeal Walnut Cookies

with Cardamom Sugar



1,5h



2 Servings

Who said oatmeal cookies were boring? Not when we flavor this wholesome treat with walnuts, chai spice, and nutty browned butter. To really take them over the top, we dip them in a sweet glaze and sprinkle cardamom sugar on top for that distinctively herbal, zesty kick. (2p-plan makes 14 cookies; 4p-plan makes 28)

What we send

- 1 oz walnuts ¹⁵
- ¼ oz chai spice
- 5 oz all-purpose flour ¹
- 2 (3 oz) oats
- ¼ oz baking soda
- ¼ oz baking powder
- 5 oz dark brown sugar
- ¼ oz almond extract
- 5 oz confectioners' sugar
- 1 pkt cardamom sugar

What you need

- 10 Tbsp butter ⁷
- kosher salt
- vanilla extract
- 2 large eggs ³

Tools

- rimmed baking sheet
- parchment paper
- small saucepan
- handheld electric mixer
- microwave

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 240kcal, Fat 11g, Carbs 34g, Protein 3g



1. Toast walnuts

Preheat oven to 350°F with a rack in the center.

Coarsely chop **walnuts** and transfer to a rimmed baking sheet. While oven preheats, roast on center oven rack until golden, about 10 minutes (watch closely as ovens vary).

Transfer walnuts to a bowl. Line same baking sheet with parchment paper and set aside for step 4.



4. Chill & bake dough

Cover and chill **dough** in fridge until just firm, about 20 minutes. Using wet hands, roll into 2 tablespoon-sized balls (about 14 cookies). Evenly space apart on prepared baking sheet.

Bake on center oven rack until puffed, golden around edges, and slightly under-baked in center, 10-13 minutes. Let cool 5 minutes; transfer to a wire rack set over baking sheet to cool completely.



2. Brown butter & prep flour

In a small saucepan, melt **8 tablespoons butter** over medium heat. Cook, swirling saucepan and stirring with a spatula, until dark golden brown and has a nutty aroma, 2-5 minutes. Transfer to a medium bowl; stir in **chai spice**. Set aside to cool slightly.

In a second medium bowl, whisk together **1 cup flour, 1½ cups oats, and ½ teaspoon each of baking soda, baking powder, and salt**.



5. Make glaze

Meanwhile, microwave **2 tablespoons butter** in a medium bowl until melted. Add **confectioners' sugar** and **2 tablespoons water**. Thin with **1 teaspoon water** at a time until **glaze** drops from whisk in thick ribbons.



3. Make dough

To bowl with **butter**, add **brown sugar, ¼ teaspoon almond extract, and 2 teaspoons vanilla**. Beat with electric mixer until sugar dissolves and is lighter in color, scraping down sides of bowl as needed, about 2 minutes. Add **1 large egg + 1 yolk**; beat on high until pale and fluffy, about 2 minutes.

Add **flour mixture**; beat until just mixed, about 30 seconds. Fold in **walnuts**.



6. Glaze cookies & serve

Working one at a time, carefully dip rounded side of **cookie** in **glaze**. Return to wire rack, glazed-side up. While glaze is still wet, top with **cardamom sugar**.

Let **glaze** set before serving **chai oatmeal cookies**. Enjoy!