

Add some spice!

Subtly-spiced Brown Sugar Shortbread

Subtly Spiced Shortbread: You will need ground ginger, ground cinnamon, ground cloves, and ground cardamom, plus our brown sugar shortbread mix, butter, and vanilla.

Measure your spices: Measure 1 teaspoon cinnamon, 1/2 teaspoon ginger, 1/4 teaspoon cloves, 1/4 teaspoon cardamom (use leveled off measurements for each). Blend and set aside. **If measuring with a scale,** weigh 8 grams cinnamon, 4 grams ginger, 2 grams cloves, 2 grams cardamom. **If your scale does not measure to 0.1 grams, use the teaspoon measurement method instead!**

Take one package brown sugar, and 1 stick butter, blend together until creamy. Add 1/4 teaspoon vanilla (less than usual), and 1-1/2 teaspoons of the spice blend above. Add contents of flour bag and blend until mixture forms a ball and pulls away from the side of the bowl.

To shape cookies, you have options:

1. Chill the dough for 30 minutes, then roll out and using your favorite small cookie cutters, cut out and place on parchment lined cookie sheet.
2. Roll the dough into small balls, roll in sugar, place on parchment lined cookie sheet and press flat with a glass.
3. Roll dough into logs, slice into thin uniform slices, (THIN+1/16-1/8"), lay on cookie sheet. Dust tops with sugar if desired, and bake.
4. Bake at 350 as directed. Time may vary with cookie thickness.

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