

**Miele**

# Chai spiced chocolate crinkle biscuits

By Miele

**20 minutes**

**10 minutes**

**55 biscuits**

Serves



## INGREDIENTS

- 220g all-purpose flour
- 70g Dutch cocoa powder
- 1 1/2 teaspoons baking powder
- Pinch of salt
- 125g unsalted butter
- 220g light brown sugar
- 2 eggs
- 100g icing sugar
- 1 chai tea bag or 5g loose chai

## METHOD

1. Combine the flour, cocoa powder, baking powder, and salt in a bowl. Mix to combine.
2. In an electric mixer, cream the butter and sugar on medium-high speed until light and fluffy.
3. Add the eggs one at a time and beat well after each addition.
4. On low speed, add the flour mixture and beat gently until the mixture forms a soft dough.
5. Place tea from the tea bag into a food processor and process until fine. Add the icing sugar and pulse to combine.
5. Place the spiced icing sugar into a medium sized bowl.
6. Pre-heat oven on Fan Plus at 180°C.
7. Roll the dough into 10g balls and toss in the spiced icing sugar to coat heavily. Place on a baking tray lined with baking paper.
8. Bake for 10 minutes and then cool on a wire rack.

## HINTS AND TIPS

- These biscuits can be prepared the day ahead and chilled ready on a baking tray. Cover the tray with cling wrap and place in the refrigerator. Let stand on the bench for 10 minutes before baking.