



Prepare delicious holiday recipes provided by our Celebrity Chefs at home during the LIVE broadcast of the Holiday Celebration on KCET on December 24.

CHAI SPICED COOKIES

Courtesy of Akasha, 49th Annual L.A. County Holiday Celebration Host

1 2/3 cups unbleached all-purpose flour	1 teaspoon baking soda
1 teaspoon ground ginger	1 cup unsalted butter
1 teaspoon ground cinnamon	1/3 cup packed dark brown sugar
1/8 teaspoons ground cloves	1/4 cup pure maple syrup
1/4 teaspoon ground cardamom	2 tablespoons milk or soymilk
1/8 teaspoon ground black pepper	Additional sugar
1/4 teaspoon fine sea salt	

Position 2 racks in the center of the oven and preheat to 350°F. Line 2 baking sheets with parchment paper.

In a medium bowl, whisk together , mix the flour, ginger, cinnamon , cloves, cardamon, black pepper, salt and baking soda.

With a free-standing heavy-duty electric mixer or in a bowl with a hand held mixer, cream together the butter, dark brown sugar and the maple syrup until creamy. Beat in the milk.

Add the dry mixture to the creamed mixture with a rubber spatula and mix lightly until all the flour is blended, and dough holds together. Wrap dough in plastic and place in the refrigerator for 1 hour to chill. Form the bdough into walnut sized balls and roll in the sugar. Place on prepared baking sheets and bake for 8 to10 minutes. Cool on sheets for 3 to 4 minutes, then transfer top wire wraks to cool completely.