

SPOOKY SPICED SUGAR COOKIES

(from the Bewitching Kitchen)

360g unbleached, all-purpose flour
1 + 1/2 teaspoons baking powder
1/4 tsp salt
150g granulated sugar
50g brown sugar
226g unsalted butter cup, cold & cut into pieces
1 egg
1/2 tsp vanilla paste
1/2 tsp cinnamon
1/4 tsp ginger
1/8 tsp nutmeg

Mix the flour with salt, baking powder and all the spices and reserve. Cream the butter with both sugars in the bowl of a Kitchen Aid type mixer. Add the egg slowly and mix until incorporated. Add the flour and mix until a dough starts to form.

Remove from the mixer, pat into a disc and roll out to your desired thickness, depending on the type of cookie you intend to bake. Cut the cookies and freeze them for 10 minutes (or several hours) before baking.

Bake at 350F for about 12 minutes, until edges start to brown. Cool on a rack before decorating.