**CHAI OATMEAL COOKIE**

**ingredients**

- 3/4 cup unbleached all-purpose flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 1/4 tsp ground cinnamon
- 1/2 tsp ground cardamom
- 1/2 tsp ground ginger
- 1/4 tsp ground allspice
- 1/8 tsp finely ground black pepper
- 1/8 tsp ground cloves
- 1/2 cup unsalted butter, melted and cooled slightly
- 1/2 cup firmly packed light brown sugar
- 3 tbsp granulated sugar
- 1 large egg, at room temperature
- 1/2 tsp vanilla extract
- 1 1/2 cups old-fashioned rolled oats
- 1/2 cup raisins

**directions**

- **Step 1:** In a mixing bowl, sift together flour, baking soda, salt, cinnamon, cardamom, ginger, allspice, pepper and cloves.
- **Step 2:** In another mixing bowl, cream together butter and sugars. Once the mixture is no longer grainy, add the egg and vanilla. Mix until smooth.
- **Step 3:** Beat the flour mixture into the butter mixture. Stir in the oats and raisins. Refrigerate the mixture for at least one hour or overnight.
- **Step 4:** Preheat your oven to 350 degrees. Line two baking sheets with parchment paper and set aside.
- **Step 5:** Roll the dough into 1 inch balls and leave about 2-3 inches between each cookie. Bake cookies until golden around the edges, but soft in the middle.
- **Step 6:** Remove the cookie sheet from the oven and allow the cookies to cool on the cookie sheet for 10 minutes before moving to a cooling rack.