

FIVE-SPICE COOKIES

PAGE 227 • BEST BY:

Directions Preheat oven to 375°F/190°C. Place frozen cookies 3 inches apart on a parchment paper-lined baking sheet. Bake for 8 to 10 minutes, or until tops crack. Cool on baking sheet for 2 minutes, then transfer to a wire rack.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

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