***CHINESE FIVE-SPICE SUGAR COOKIE***
*(inspired by Molly Yeh)*

3 1/2 cups (455 grams) all-purpose flour
2 tsp ground cinnamon
1 teaspoon Chinese five-spice powder
1 teaspoon ground ginger
1 teaspoon baking powder
1 teaspoon kosher salt
1 cup (226 grams) unsalted butter, at room temperature
113 grams cream cheese, at room temperature
125g brown sugar
125g granulated sugar
1 large egg
1 teaspoon pure vanilla extract

In a medium bowl, whisk together the flour, cinnamon, five-spice powder, ginger, baking powder and salt. In a Kitchen-Aid type mixer cream together the butter, cream cheese, and both sugars on medium-high until pale and fluffy, about 2 minutes. Add the egg and vanilla and mix to combine. Reduce the speed to low and add the dry ingredients, mixing just to combine into a smooth dough. Divide into 2 discs and wrap in plastic wrap. Refrigerate 30 minutes before rolling, cutting shapes and baking in a 350F oven until cookies are starting to get dark around the edges. Depending on their size, baking will be from 12 to 17 minutes.