Jasmine Tea Cookies

Ingredients

- 1 cup unsalted butter, softened
- 1 1/2 cups white sugar
- 2 1/2 cups flour
- 2 egg yolks
- 1 tsp baking soda
- 3/4 tsp salt
- 1-3 tbsp extra strongly steeped jasmine tea
- 1-2 tsp ground (dry) jasmine tea leaves

Steps

1. Cream 1 cup butter and 1 1/2 cups sugar until smooth.
2. Mix in 1 - 3 tbsp dry ground tea. Add one egg yolk and mix until fully incorporated. Repeat with second egg yolk.
3. Sift 2 1/2 cups flour, 1 tsp baking soda, and 2/4 tsp salt into a bowl.
4. Add slowly to butter mixture while mixing, and alternating with steeped jasmine tea until a moist dough is formed.
5. Wrap in foil and refrigerate until chilled, one hour or more.
6. Scoop out with spoons and form flattened balls on a greased cookie sheet.
7. Bake at 400 deg for 4-6 minutes. Nom.

Notes

Can be made with any variety of tea - rooibos cookies are tasty.