

cookies flavored with tea

Serves: 12

Prep and Cook time: 20 min

Per serving: 311 calories, 16 g fat, 139 mg sodium

1 cup softened butter

2 TBS honey

2 tsp tea leaves (2
teabags of your
favorite flavor)

1 cup sugar

2 1/2 cups all-purpose flour

1/8 tsp salt

1 egg

1. Preheat oven to 375° F. Line a cookie sheet with parchment paper.
2. In a large bowl, cream butter and 3/4 cup of sugar. Add egg and honey. Mix well.
3. In a medium bowl, combine flour, tea, and salt. Stir gently with a fork to combine. Slowly add flour mixture to wet ingredients. Stir until well mixed.
4. Shape dough into a log and wrap tightly in plastic wrap or waxed paper. Chill 1 hour. Unwrap log and slice into 24 rounds. Place rounds on a cookie sheet and bake 10 minutes until golden. Sprinkle warm cookies with remaining sugar. Cool slightly before serving.

Vary It! You can use any tea you like in these cookies. Try Lady Gray, Earl Grey, green tea, chai, or chamomile.

