

Green Tea Shortbread Cookies

Ingredients:

- 2 1/4 cups flour
- 1 pinch salt
- 1 cup butter, cut into small pieces
- 2 1/2 tablespoons green tea powder (matcha tea, Maeda-en brand suggested)
- 1/2 cup sugar



Directions

1. Preheat oven to 325°F.
2. In a medium bowl, combine flour and salt.
3. In a large bowl, beat butter with a hand mixer until smooth. Mix in tea and sugar until light and fluffy.
4. Add flour mixture 1/2 cup at a time and combine. Gather dough into a ball.
5. On a floured surface, roll out dough to 1/3-inch thick. Cut out as many cookies as possible with a leaf-shaped cookie cutter and place on a cookie sheet. Gather dough scraps into a ball, roll out, and cut out cookies until all dough is used.
6. Bake for 17 minutes. Transfer cookies to a cooling rack and allow to cool before serving.

Makes about 80 two-inch cookies

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.