



Our *Botanically Infused Salts* combine the purest sea salts with our Culinary Essential Oils & botanicals, and elevate your culinary & cocktail creations resulting in complexity of flavor using few ingredients. Bring balance to foods whether starting, layering, or finishing your dishes & drinks.

RUSSIAN TEA CAKES

INGREDIENTS:

1 cup **Butter** (preferably grass-fed)
½ cup organic **Powdered Sugar**, plus more for coating
2 teaspoons **Pure Vanilla Extract**
2¼ cups **Whole Wheat Pastry Flour** (or Gluten-free Flour)
¾ cup finely chopped toasted **Pecans**
¼ teaspoon **TB Piment d'Ville Botanically Infused Salt**

TB | TidBits: *You can also use one of our Aromatic Finishing Sugars for the final powdered sugar coating to add yet another level of aromatics. Simply pulse the sugar in a food processor to get the right powdered consistency and follow the directions as listed in the recipe...*

METHOD:

Heat oven to 400 degrees. In a large bowl, beat the butter, powdered sugar and vanilla extract until fluffy. Slowly stir in the flour, nuts and salt until the dough holds together.

Shape the dough into one-inch balls. Place about one inch apart on an un-greased cookie sheet. Bake 10-12 minutes, or until cookies are set, but not browned. Remove from cookie sheet and cool slightly on wire rack.

Next, place powdered sugar in a large, flat-bottomed glass bowl or dish. Roll the warm cookies in the powdered sugar.

Let cool on a brown grocery bag, and roll in powdered sugar a second time.

Makes about 48 cookies.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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