



## Matcha Cookies With White Chocolate and Almonds

### Ingredients

110g (½ cup) unsalted butter  
70g (⅓ cup) brown sugar  
100g (½ cup) white sugar  
200g (1 ⅔ cup) self raising flour  
2 tsp matcha powder  
1 egg  
1 egg yolk  
150g white chocolate  
50g flaked almonds

### Method

Turn on oven to moderate temperature (180C or 350F).

Prepare a baking tray with parchment paper.

In a small bowl, melt your butter in the microwave and allow to cool.

In a bowl, whisk together the flour and matcha powder.

In another bowl, whisk together the sugars, butter, egg and egg yolk until combined.

Mix the wet ingredients with the dry ingredients and stir until just combined.

Fold in the chopped white chocolate and flaked almonds.

Divide the dough into balls, flatten slightly and then freeze for 15 minutes (or chill in the fridge for 30 minutes). Bake for approximately 15 minutes. Remove and cool.

Note: if you don't have self raising flour, you can use the below instead:

200g (1 ⅔ cup) all purpose flour  
½ tsp baking powder  
½ tsp baking soda