



Jasmine Tea Cookies

Makes about 3 dozen

INGREDIENTS

- 1/2 cup butter, softened
- 1/2 cup sugar
- 1 egg
- 1 1/2 cup flour
- 1/4 cup boiling water, slightly cooled to 180°
- 1/2 tsp. crushed Jasmine tea leaves
- 2 Tbsp. strongly steeped Jasmine tea
- 1/2 tsp. baking powder
- dash salt
- Confectioner's sugar, to sprinkle on cookies

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Steep 2 teaspoons of Jasmine tea in 1/4 cup boiling water that has been slightly cooled to 180° for 3 minutes. Set aside to cool.
3. In a large bowl, mix sugar and butter until creamy.
4. Add egg and mix until smooth and fluffy.
5. Stir in flour and 2 tablespoons of the strong jasmine tea brewed earlier.
6. Crush 1/2 teaspoon Jasmine tea leaves.
7. Add crushed tea leaves, baking powder, and salt to the batter and mix well.
8. Using wax paper or plastic wrap, roll and form the dough into a 2" x 12" log.
9. Leave in the wax paper/plastic wrap and refrigerate the dough until it is firm, about 1 hour.
10. Slice the chilled dough in to 1/4" slices.
11. Place slices on an ungreased, non-stick cookie sheet and bake for 8 - 10 minutes, or until lightly browned.
12. Let sit for 2 minutes then transfer to a wire rack. Sprinkle confectioner's sugar on cookies and let cool completely.

Store cooled cookies in an airtight container for up to 1 week.

Cookies can be stored in the freezer for up to six months.