

Paris Tea Infused SHORTBREAD COOKIES

Baking with Harney & Sons Fine Teas

Ingredients:

1 C unsalted butter
¾ C powdered sugar
½ tsp salt
1 tsp vanilla extract
1 Harney Paris Tea sachet
2 C all-purpose flour
1 C cornstarch

Directions:

- 1.** In the bowl of a stand mixer, cream the butter and powdered sugar with a paddle attachment on medium speed until light and fluffy. Add the salt, vanilla extract and the loose tea from the Paris sachet (discard the bag). Mix on low speed until incorporated.
- 2.** Add the flour and cornstarch, one cup at a time, and mix on low speed until the dough just comes together. Turn the dough out onto a work surface and gently knead a few times, then roll out into a log about 1 ½ inches in diameter. Wrap the roll in parchment or wax paper and refrigerate for at least one hour or overnight. Dough can be frozen at this point and stored for a later date.
- 3.** Preheat the oven to 350° F. Remove the parchment paper from the dough, slice into ⅛ - ¼ inch rounds and place on a baking sheet about ½ inches apart. Bake for 15-18 minutes or until golden around the edges. Allow to cool completely on the baking sheet before transferring to a serving platter or storage container. Cookies will keep covered at room temperature for 1 week.
- 4.** Enjoy with a cup of Harney & Sons Paris Tea!