

Your Flavor Tea Cookies

- 2 ½ sticks Unsalted butter, room temperature
- 1 cup light brown sugar
- 1 TB Scented or flavored tea leaves (Earl grey, Jasmine, passionfruit, etc.)
- 2 Eggs
- 3 ½ cup All purpose flour

In large bowl, beat the butter and sugar until creamy. Stir in ground tea leaves until well combined. Beat in the eggs and fold in flour.

On a lightly floured board, roll the dough into 2 logs and wrap in clear film and refrigerator for at least 1 hour or overnight.

Preheat oven to 375. Using a sharp knife, cut the dough into ¼ inch slices, roll edges in colored sugar and place on parchment paper lined baking sheets. Bake 10 - 12 minutes or until lightly browned and crispy.

Makes 4 - 5 dozen cookies