

Green Tea Cookies

By: Andrea | Cooking with a Wallflower

Ingredients:

1/2 cup flour
1/4 cup regular butter or vegan butter
1/4 cup sugar
1/4 teaspoon green tea powder

Yield: 6 cookies

Directions:

Preheat the oven to 375°F. Line a baking sheet with parchment paper.

In a large sized bowl, cream the butter, and add in the sugar. Mix until the sugar is evenly incorporated with the butter

Add in the green tea powder and the flour. Mix until they become evenly combined. The texture will be crumbly.

Roll the dough into little balls until you have about half a dozen.

Place the cookie dough onto the parchment paper lined baking sheet.

Bake the cookies in the oven for about 10-12 minutes. The cookies will appear soft and not fully baked.

Allow the cookies to cool down for several minutes. The cookies will become crispy on the edges and chewy in the center.

Enjoy!