



EARL GREY COOKIES

Ahhhh ... An understated buttery cookie for my tea-loving family! In this case, I like Earl Gray, but there's no reason to stop there - aromatic jasmine or even a nicely spiced chai.

INGREDIENTS:

90g	SCS Salted Butter
130g	Sunshine Plain Flour
50g	SIS Fine Grain White Sugar
30g	SIS Icing Sugar
10g	Twinnings Earl Grey Tea Leaves
1/2 tsp	Vanilla
1/2 tsp	Milk

1. Preheat oven to 175°C.
2. In a food processor, blitz the tea leaves until pulverized and add in the other dry ingredients.
3. Add vanilla, milk, and butter. Pulse together until a dough is formed.
4. Form the dough into a log, wrap in plastic wrap and chill until firm for at least 30 minutes.
5. When chilled, slice the log into 1/3 inch thick pieces.
6. Place on sheet pans that are lined with baking paper; bake until the cookies turn golden brown on the edges, about 12 – 14 minutes.