



Earl Grey Tea Cookies

Makes 2 dozen

- ❑ 2 cups Butter
- ❑ 1 cup Confectioner's Sugar
- ❑ 2 tbsp Fresh Orange Zest
- ❑ 4 tbsp Earl Grey Tea, grinded
- ❑ 4 cups All Purpose Flour
- ❑ 1 tsp Kosher Salt

In a Kitchen Aid, mix butter (cut into cubes), confectioner's sugar and orange zest on medium speed until pale and fluffy, about three minutes.

Combine flour, tea, and salt in a separate bowl until well mixed. Gradually add into the butter mixture on medium speed until just combined.

Scoop a teaspoon (Ice cream scoop size 60) into a greased baking sheet (Parchment paper for easier clean up!) and bake at 350 degrees until golden brown, about 13 minutes.