

Earl Grey Shortbread Cookies

These cookies are the perfect balance of buttery richness of traditional shortbread and the citrusy flavor of Bergamot – the trademark flavor of Earl Grey tea.

YIELD 7 DOZEN	PREP TIME 15 MIN	TOTAL TIME 45 MIN
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INGREDIENTS

1 cup	Butter, unsalted, room temperature
½ cup	Powdered Sugar
½ tsp	Fine Salt
2 Tbsp	Earl Grey Tea Leaves (about 4 bags)
2 cup	All Purpose Flour

CHEF'S NOTES

These cookies are not overly sweet and will be buttery and crisp, making them perfect with a cup of afternoon tea.

For gifting, they can be baked or given as raw dough. Simply wrap the dough log in wrapping paper or parchment paper longer than the log. Use ribbons to tie off each side of the log (like a tootsie roll). Pre-made dough will keep in the refrigerator for 3 days or 1 month in the freezer.

DIRECTIONS

1. Gather all necessary equipment and ingredients. Preheat oven to 350°F.
2. In the bowl of a stand mixer (or using a large bowl and hand mixer), cream together the butter, sugar, salt, and tea leaves until light and fluffy.
3. Add the flour and mix until just combined.
4. Place half of the dough on a sheet of plastic wrap, and roll into a log, about 1 ½-inches in diameter. Tightly twist each end of the wrap. Repeat with a second log for the remaining dough.
5. Chill until firm, about an hour in the freezer or overnight in the refrigerator.
6. Slice the log into 1/3-inch-thick rounds. Place on a parchment lined baking sheet about 1-inch apart.
7. Bake for 13-15 minutes, rotating the pans once halfway through. Cookies should be golden around the edges. Remove and allow to cool on a rack until room temperature before packaging.

