

Earl Grey Tea Cookies

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Recipe source: Faith Durand for [kitchn](#)

Makes approximately 2 dozen

INGREDIENTS:

- 1 cup all-purpose flour
- 1/4 cup sugar
- 1/4 cup confectioners' sugar
- 1 tablespoon Earl Grey tea leaves (*OK to cut open tea bags, good texture to the tea leaves*)
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla
- 1 teaspoon water
- 1/2 cup unsalted butter

DIRECTIONS:

- Pulse together all the dry ingredients in a food processor until the tea leaves are pulverized.
- Add vanilla, water, and butter. Pulse together until a dough is formed.
- Form the dough into a log onto a piece of wax or parchment paper. Wrap the paper around and roll the log smooth.
- Freeze now, or chill for at least 30 minutes.
- If baking cookies now, preheat the oven to 375°F.
- When chilled, slice the log into 1/3-inch thick pieces. Place on baking sheets and bake until the edges are just brown, about 12 minutes.
- Let cool on sheets for 5 minutes, then transfer to wire racks.

