

# SHORTBREAD COOKIES (MATCHA, COCOA, STRAWBERRY)

Ingredients:

for matcha: 1 1/2 T matcha green tea powder

for strawberry: 1/4 cup freeze dried strawberries, pulsed in a food processor

for chocolate: 1/4 cup Dutch process cocoa powder

3/4 cup confectioners' sugar

matcha, strawberry or cocoa powder (see above)

10 T butter, room temperature

1 3/4 cup all-purpose flour

3 large egg yolks

1 cup granulated sugar, to coat

1 big pinch kosher salt

1/4 t vanilla extract

Directions:

Whisk the confectioners' sugar and either matcha, strawberries or cocoa together. Add butter and beat until smooth and combined. Add the salt and vanilla. Mix until combined. Pour onto a sheet of plastic wrap. Knead a bit, form into a ball, pat into a disc. Wrap completely in plastic and chill in the fridge for at least 30 minutes.

Preheat oven to 350 and line a couple baking sheets with parchment paper. Roll dough until about 1/4-inch thick. Cut out with a small 1-2 inch cookie cutter. Coat in granulated sugar. Bake for 10-15 minutes depending on cookie size. Cool completely and then place in an air tight container. Share with everyone you think is magic.