



## Japanese Green Tea Cookies

Makes Approx. 40 Cookies

*Use Organic Ingredients whenever possible  
Recipe may be cut in half*

**2-1/2 sticks unsalted butter, room temperature**

**3-1/2 cups all purpose unbleached flour, sifted**

**1 tablespoon Japanese Matcha** *(cooking grade,  
(sold at The Orchid Tea Room)*

**1 cup brown sugar**

**1/4 tsp celtic salt**

**2 organic eggs**

**Waxed paper**

Preheat oven to 350 degrees. Sift flour & salt; set aside. Combine butter and sugar and with a mixer blend until fluffy. Add eggs one at a time until combined. Sift the Matcha into your mixture and slowly continue blending until well combined and no lumps. Begin to add the flour one cup at a time until blended and the dough well combined. (Dough is ready when it no longer sticks to your finger when pressed) Take 2 large sheets of wax paper, about 16 inches each. Divide half the batter on one sheet and form into a roll about 2 inches round. Roll up in the wax paper and twist the ends to close. Chill for 2 hours or overnight. Slice dough and roll into a ball about 1/2 the size of a ping pong ball. (or larger if you like larger cookies) Place on ungreased cookie sheet and bake for 10 minutes. Cool on a rack and dust with confectioners' sugar. Dough freezes well by wrapping wax papered dough in foil.

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