

# Earl Grey Tea Cookies

Internet Address: <http://food52.com/recipes/20795-earl-grey-cookies>



- 2 1/2 tablespoons Earl Grey tea, loose leaf
- 2 1/2 cups all purpose flour
- 1/2 cup sugar
- 1/4 teaspoon salt
- 2 tablespoons cream cheese
- 6 ounces coconut oil, or 2 cubes unsalted butter
- 1 teaspoon vanilla extract
- 2 teaspoons apple juice
- Chocolate Ganache for dipped cookies (optional)

## Cookies

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

## Servings: 45

1. Grind the tea in a coffee grinder until it's VERY fine - like powder almost. Place the ground tea, sugar and salt into a food processor and mix together. Then, after each addition of the following, process for a few seconds to combine: flour, butter, cream cheese, vanilla extract and apple juice (last). Once the dough starts forming together, take the dough out of the processor and form into 2 balls. Refrigerate for 1 hour or more.
2. Preheat oven to 375°. Keep one ball chilled while you're working with the other one. On a slightly floured surface, roll out one ball to a 1/8 inch thickness.
3. Line baking sheet with parchment paper. Once you've rolled out the dough, cut out shapes (circles, squares or other type). Very carefully lift each cookie onto the parchment paper. The cookies will not spread, so you can place them on the cookie sheet quite close together. Chill cookie sheet with the cookies on it for less than a minute. Bake for 10-12 minutes. Let the cookies cool on the sheet before you slide them off and let them finish cooling on a wire rack. Keep re-rolling and cutting the shapes until all your dough is gone, or roll dough into a log and freeze for later.
4. If desired you can use chocolate ganache and make sandwich cookies. Or, dip 1/3 of the cookie into chocolate ganache after the cookies have completely cooled off. In this case, make the cookie 1/4-1/2 inch thick and keep the ganache on the thin side so the cookies don't break.

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Per Serving (excluding unknown items): 69 Calories; 4g Fat (52.3% calories from fat); 1g Protein; 8g Carbohydrate; trace Dietary Fiber; 1mg Cholesterol; 14mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 Fat; 0 Other Carbohydrates.