

Earl Grey Tea Cookies

<http://userealbutter.com/2008/12/04/earl-grey-tea-cookies-recipe/>

from Martha Stewart's Cookies

2 cups flour

2 tbsps finely ground Earl Grey tea leaves (from about 4 bags)

1/2 tsp coarse salt

1 cup (2 sticks) unsalted butter, room temperature

1/2 cup confectioners' sugar

1 tbsp orange zest, finely grated

Whisk together flour, tea, and salt in a bowl. Beat together butter, confectioners' sugar, and orange zest on medium speed until pale and fluffy (about 3 minutes). Reduce speed to low and gradually mix in flour mixture until just combined. Divide dough in half. Transfer each half to a piece of parchment paper and shape into logs. Roll in parchment to 1 1/4 inches in diameter. Freeze until firm (1 hour). Preheat oven to 350°F. Cut logs into 1/4 inch thick slices. Space 1 inch apart on baking sheets lined with parchment (I skip the parchment). Bake cookies, rotating sheets halfway through, until edges are golden, 13 to 15 minutes. Let cool on sheets on wire racks. Cookies can be stored in airtight containers at room temperature for up to 5 days. Makes 8 dozen.