

Matcha Green Tea Shortbread Cookies

<http://userealbutter.com/2012/01/16/matcha-green-tea-shortbread-cookies-recipe/>
from [Lovescool](#)

3/4 (2.25 oz.) cup confectioner's sugar
1 1/2 tbsps matcha green tea powder
10 tbsps (5 oz.) unsalted butter, room temperature
1 3/4 cup (8.5 oz.) flour
3 large egg yolks
1 cup granulated sugar (to coat the dough)

Whisk the confectioner's sugar and matcha powder together. Beat the butter and matcha sugar mixture together in a stand mixer (use paddle attachment) until the butter is smooth and light. Add the flour and stir until just combined. Mix in the egg yolks until they are incorporated and the dough comes together. Gather the dough into a ball and flatten it into a thick disc. Wrap the dough in plastic and refrigerate for at least 30 minutes or until it is firm. Preheat the oven to 350°F. Use a rolling pin to roll the dough out to about 1/2-inch thickness. Use a small cookie cutter (about 2-inches) to cut shapes from the dough. (*Note: I didn't have a 2-inch cookie cutter, so I used a 1-inch cookie cutter and it worked quite well.) Roll the cut shapes in granulated sugar and place on a parchment-lined baking sheet. Bake the cookies for 12-15 minutes (13 minutes for me) or until they begin to turn golden at the edges. Makes about 5 dozen 1-inch cookies (probably 3 dozen 2-inch cookies). Store in airtight container away from sunlight as the color will fade with exposure to sun.