

Earl Grey Tea Cookies

2 cups all-purpose flour

1/2 cup granulated sugar

1/2 cup confectioners' sugar

2 tablespoons loose [Earl Grey](#) tea

1/2 teaspoon salt

1 teaspoon pure vanilla extract

1 cup unsalted butter, cut into pieces

Heat oven to 375°F. Pulse together all the dry ingredients in a food processor until the tea leaves are pulverized. Add the vanilla, 2 tablespoons of water (adjust as needed), and the butter. Pulse together until a dough is formed.

Divide the dough in half. Place each half on a sheet of plastic wrap and roll into a 12-inch log, about 2 inches in diameter. Wrap and chill for 30 minutes.

Slice each log into disks, 1/3 inch thick. Place on parchment- or foil-lined baking sheets, 2 inches apart.

Bake until the edges are just brown, about 12 minutes. Let cool on sheets for 5 minutes, then transfer to wire racks.

PREP Time 20 minutes

Makes 6 dozen cookies