

# Matcha tea, white chocolate and almond cookies |

Recipe for 25 cookies



## Description

Soft white chocolate cookies, sliced almonds and matcha tea.

## Note

Cookies can be stored for 2 to 3 days in an airtight container at room temperature.

## Ingredients

### Cookies

- 250 Gr Flour
- 1 Tbsp Matcha tea
- 2 Gr Baking powder
- 150 Gr Brown sugar
- 50 Gr Icing sugar
- 100 Gr Sliced almonds
- 230 Gr Salted butter
- 1 Unit(s) Egg
- 175 Gr White chocolate

## Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **350 F°**
- Resting time **15 mins**

### Cookies

Sift together the flour, matcha tea and baking powder.

Vigorously mix the butter with the brown sugar and sugar, then add the egg.

Mix the dry ingredients together, starting with the flour mixture, then the chocolate and almonds.

Make balls of about 40 grams and place on parchment paper-lined cookie sheets.

Bake, one sheet at a time, for 10 to 12 minutes or until cookies are cooked on the outside but still soft in the center, turning the sheet halfway through. Let cool on the baking sheet.

**Bon appétit!**