

## Variations of Tea Cookies



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- Sub Category Name  
Food  
Sweets
- Recipe Source Name  
Shangri-la Tea Cuisine
- Activities Name  
Real High Tea

### Used Teas



t-Series Blueberry & Pomegranate



t-Series The Original Earl Grey



t-Series Pure Peppermint Leaves

### Ingredients

#### Variations of Tea Cookies

- 280g Butter
- 4.5g Salt
- 60g Egg
- 150g Icing sugar
- 375g Cake flour
- 50g Whole pistachio



- 50g Cranberry
- 15g Dilmah Blueberry and Pomegranate Tea

### **For the chocolate and peppermint tea cookies**

- 190g Butter
- 190g Butter
- 40g Egg
- 100g Icing sugar
- 250g Cake flour
- 20g Cocoa powder
- 10g Dilmah Peppermint Tea

### **For the cinnamon and chocolate chip Earl Grey tea cookies**

- 190g Butter
- 3g Salt
- 40g Egg
- 100g Icing sugar
- 250g Cake flour
- 8g Cinnamon
- 30g Chocolate chips
- 8g Dilmah Earl Grey Tea

\* This is a base, it is up to you to put more. More tea you put, more flavor it will be.

\* For some cookies, better to roast the nuts in advance, the cookie will be crunchier.

## **Methods and Directions**

### **Variations of Tea Cookies**

- In a bowl with a paddle, put in the butter, salt and icing sugar, mix slowly.
- Add the egg. Mix again for few minutes and add the flour.
- After that, add the ingredients for each different cookies.
- Roll it in a cling film and store in the freezer.