



## **GREEN TEA COOKIES**

6 Tablespoons cornstarch  
1/4 cup all purpose flour  
2 teaspoons green tea powder  
3 Tablespoons unsalted butter  
1/4 cup confectioners' sugar  
2 Tablespoons granulated sugar  
1 egg yolk  
1/2 Tablespoon milk  
3 to 4 ounces white chocolate, melted

In a medium sized bowl, stir cornstarch, flour, and green tea powder together. Set aside.

In a mixing bowl, cream butter, confectioners' sugar, and granulated sugar; mix in egg yolk and milk, combining ingredients. Stir in reserved flour mixture; do not overmix.

Set aside down in refrigerator for 30 minutes to make rolling easier.

Roll out pieces of dough on lightly floured board until about 1/4 inch thickness. Using a star or desired cookie cutter, cut out the cookie shapes. Place on nonstick mat coated insulated cookie sheets about 3 inches apart.

Bake in 350 degreeF (175C) in preheated oven for 10 -12 minutes or lightly baked on bottom.

After resting for about 5 minutes, place on cooling rack; cool completely.

Decorate the cookies with straight lines across and pull a toothpick across the lines forming a design if desired.

Chill these cookies in the refrigerator to firm the icing. Yield: 24 cookies

About this recipe: If you love the flavor of green tea, this cookie will be your first choice. It's green vibrant color and design adds an Oriental taste treat for your guests to enjoy.