

Earl Grey Shortbread



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Years ago, we shared an earl grey shortbread recipe with you. We found this updated recipe on a great foodie blog by Sonia at Salt and Pepper. Check out this link for the step-by-step instructions and other great recipes.: [Salt and Pepper Here](#). They have used organic ingredients, added a touch of lemon zest and a sprinkle of finishing salt. Makes 2 dozen cookies.

Picture credit also to the team at Salt and Pepper here.



Ingredients:

- 2 C organic unbleached all-purpose flour
- 2 tbsp loose Earl Grey tea leaves, (the team at Stir recommend their *Earl Grey Supreme* or *Rose Earl Grey*)
- 1/2 tsp kosher salt
- 3/4 C organic confectioner's sugar (*in NZ known as icing sugar*)
- 1 tsp pure vanilla extract
- 1/2 tsp lemon zest (optional)
- 1 C (2 sticks or 227g) unsalted organic butter, at room temperature
- Fine finishing salt

Method:

1. Add the flour, tea leaves and salt in a food processor and pulse until tea leaves are in tiny pieces and well distributed throughout the flour.
2. Add the remaining ingredients and pulse until a dough forms. Don't worry about some crumbly bits. Just dump the dough out onto a lightly floured surface and push all the crumbly bits into the dough ball.
3. Roll the dough into a log about 2" in diameter. Wrap in plastic wrap, tightly twisting the two ends and chill 30 minutes.
4. Preheat oven to 190 degrees Celsius. Slice chilled log into 1/3" thick disks. Place them 1.5" apart on a parchment-lined baking sheet. Sprinkle the tops with a bit of fleur de sel (or similar finishing salt). Bake about 12 minutes, or until the edges are just brown. Cool on baking sheets 5 minutes before transferring to wire rack to cool to room temperature.

We hope you get a lot of joy from making and sharing these Earl Grey Shortbread Cookies over a cup of Stir Tea. Wishing you Happy Tea Times from everyone at Stir.