

Brown Sugar and Black Tea Sugar Cookies

Ingredients:

1 stick butter – ½ cup
½ cup brown sugar
¼ cup brewed black tea K-
Cup Pack
(brewed at 4 oz setting and
cooled)
Pinch of salt
1 ½ cup flour
½ tsp baking powder
½ tsp vanilla



Directions:

- Mix together brown sugar and butter
- add the black tea in with the butter/sugar mixture and loosely mix it in
- In a separate bowl mix together the flour and baking powder so they are evenly dispersed.
- Add the dry ingredients into the butter, sugar and tea mixture
- Mixture should be fairly solid, but soft enough to roll out
- Stick the dough in the fridge for at least 15 minutes
- Preheat the oven to 375 F
- Sprinkle a little flour onto a flat surface such as a cutting board
- Roll out half the dough to about 1/4th an inch onto the flat surface
- Cut out the cookies, in any shape you want
- Place the cookies on a cookie sheet lined with parchment paper
- Bake for 7-9 minutes or until they are toasty brown around the edges
- Repeat for the other half of the dough
- Let cool for 1 minute on the pan
- Let cool for 10 minutes on a cooling rack

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