

EARL GREY SHORTBREAD COOKIES

(inspired by several sources)

4 bags of Earl Grey tea (about 8g tea, I used decaf)

310 g all-purpose flour

48 g cornstarch

1/2 tsp salt

227 g butter, very cold, cut into pieces

115 g powdered sugar

1/2 tsp orange extract

Heat the oven to 275 F.

Add tea, flour, cornstarch, and salt to the food processor and process a few seconds to mix. Add the butter, process until it is dispersed in small pieces, stop the processor, add the powdered sugar and orange extract, and process it again until a dough forms. You can turn the processor on and off a few times for more efficient mixing. Once the dough starts to form and dance around the bowl, stop, and gather it gently with your hands, forming a disc over parchment paper.

If you worked fast, you could proceed right away forming balls, each with 33g of dough. If the dough is too soft or feels at all warm, place it in the fridge for 30 minutes or so.

Working with one little ball at a time, press a design using your favorite cookie press coated with flour so it won't stick. Freeze the cookies for 10 minutes, then bake at 275F for about 50 minutes over parchment paper. Let the cookies cool for a few minutes then transfer to a cooling rack.