

YANKEE MAGAZINE'S EARL GREY TEA COOKIES

(Pair with Red Rose Earl Grey Tea)

Ingredients:

- 1 cup butter
- 1 cup sugar
- 2 ½ tablespoons Red Rose Earl Grey Tea (approx. 7 tea bags)
- 1 teaspoon vanilla
- 2 eggs
- 2 cups flour
- 2 teaspoons baking powder

Directions:

1. Preheat oven to 350 degrees.
2. Cream together butter, sugar, and tea.
3. Beat in vanilla and then eggs, one at a time.
4. Combine flour and baking powder in a separate bowl.
5. Fold flour mixture into egg mixture until just mixed.
6. Drop cookies on an ungreased cookie sheet using a tablespoon.
7. Bake 8 minutes.

