

# Matcha Cookies

## Ingredients:

- 1 cup all-purpose white flour
- 1/2 tbsp matcha powder ceremonial grade
- 1/2 cup unsalted butter melted and browned
- 2 egg yolks room temperature
- 1/4 cup dark brown sugar
- 1/4 cup cane sugar
- 1 tsp vanilla extract
- 1/4 tsp baking soda
- 4 oz. crystallized ginger chopped
- 1/2 tsp salt

## Directions:

### Brown the Butter

Place a saucepan on the stovetop at medium heat. Melt the butter.

When the butter is melted, increase the heat slightly above medium heat.

Allow the butter to simmer and foam.

Once the foam dissipates, the butter will develop an amber color.

When the butter appears amber-brown and smells nutty, it is done.

Pour browned butter into a heat-proof bowl. Set aside.

### Finely Chop Crystallized Ginger

Finely chop crystallized ginger. Set aside.

### Sift Dry Ingredients

Sift all-purpose flour, salt, baking soda, and matcha powder in a mixing bowl. Set aside.

### Whisk Together Wet Ingredients

Combine egg yolks, vanilla extract, cane sugar, and dark brown sugar in a separate mixing bowl.

Whisk in browned butter until smooth.

### Combine Wet and Dry Ingredients

Slowly add the dry ingredients to the bowl of wet ingredients.

Stir ingredients using a spatula or an electric mixer until the dough forms.

Fold in the chopped crystallized ginger.



### Chill the Cookies

Grease a baking sheet using cold butter or oil to prevent sticking or line the baking sheet with parchment paper.

Use a small cookie scoop to measure the amount of dough for each cookie. Then, form each scoop into a round ball, and place it onto a baking sheet allowing 4 inches (10 cm) of space between the cookies and 2 inches (5 cm) of space from the edges of the pan so that the cookies can spread evenly. The amount of dough should yield approximately 9 cookies.

Cover the baking sheet with plastic wrap and refrigerate the cookies for 2 hours.

### Baking the Cookies

Preheat the oven to 350 degrees Fahrenheit (177 degrees Celsius).

Remove the cookies from the refrigerator.

Bake the cookies for 9-11 minutes. The bottom of the cookies should be lightly golden brown.

Allow the cookies to cool for 15 minutes. Serve and enjoy.