

MATCHA COOKIES with WHITE CHOLATE



Preparation: 15 mins | Bake: 15 minutes | 30 Servings

INGREDIENTS

- 2 cups + 2 tbsp all purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 3 tbsp matcha powder
- 1 cup unsalted butter
- 1-2 cup granulated sugar
- 1 cup light brown sugar
- 1 tsp vanilla extract
- 2 eggs, room temperature
- 1 cup white chocolate chips

DIRECTIONS

Golden yellow butter over medium heat until golden. Pour into a heatproof bowl and let cool.

In a bowl, mix flour, baking soda, salt, and matcha. Set aside.

Stir white and brown sugar into cooled butter. Add eggs and vanilla; whisk until light and creamy (about 1 minute).

Gradually mix in dry ingredients until a green dough forms. Fold in white chocolate chips.

Chill dough for 1 hour.

Preheat oven to 350°F. Line baking sheets with parchment.

Scoop dough (3 Tbsp each) 2–3 inches apart.

Bake 10–12 minutes. Cool 10 minutes on pan, then transfer to rack and cool 15 minutes before serving.

