**Cook Club Recipe of the Month: Earl Grey Tea Cookies**

*Adult home cooks: Please join us on the third Thursday of every month at 5pm in the small meeting room as we taste the recipe for the month and share our ideas and enthusiasm about food and home cooking. Space is limited so please register online by the 12th of the month to attend.*

Ingredients:

* 1 cup butter
* 1 ½ cups sugar
* 2 large eggs
* 1 tablespoon vanilla extract
* 1 ½ teaspoons [baking powder](https://www.amazon.com/gp/search/ref=as_li_qf_sp_sr_il_tl?ie=UTF8&tag=aspiper-20&keywords=baking%20powder&index=aps&camp=1789&creative=9325&linkCode=xm2&linkId=93d4a36fc6ff80111443832659e7c71f)
* ½ teaspoon [salt](https://www.amazon.com/gp/search/ref=as_li_qf_sp_sr_il_tl?ie=UTF8&tag=aspiper-20&keywords=celtic%20seas%20salt&index=aps&camp=1789&creative=9325&linkCode=xm2&linkId=81828abe6c6ab30a27d72d16d6260314)
* 3 cups all-purpose flour
* 1 tablespoon earl grey tea leaves (about 3 teabags)
* 1 cup powdered sugar
* 4 teaspoons lemon juice

Preheat oven to 350° F Line baking sheets with parchment paper (or silicone baking mats)

With electric mixer, cream butter and sugar (mix together until light and fluffy) Then mix in eggs, vanilla, baking powder and salt. Scrape the sides of the bowl with a rubber scraper and mix again if needed. With the mixer on low, add flour ½ cup at a time. Add the tea along with the last addition of flour. Mix until flour is incorporated. Roll 1 ½ Tbs portions of dough into balls, and place ball 2 inches apart on the baking sheets.

Bake 10-12 minutes until center is set and edges are very slightly brown

Make a glaze by mixing the powdered sugar with the lemon juice. After the cookies have fully cooled, dip them in the glaze or drizzle the glaze on top. Return the cookies to the parchment until the glaze is set.

Recipe courtesy www.aspicyperspective.com