



# SILK ROAD

GREEN TEA SHORTBREAD  
COOKIE RECIPE

FEATURING MATCHA TEA



**GREEN TEA  
SHORTBREAD  
COOKIES**

MATCHA TEA

**2 cups flour**

**1–2 tbsp. Matcha  
powdered green tea**

**½ tsp. salt**

**½ lb. unsalted butter**

**½ cup sugar**

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Sift together flour, Silk Road Matcha powder and salt in a bowl.

Cream butter and sugar until light and fluffy.

Slowly introduce the flour and Matcha mixture, just until combined. Do not overwork the dough.

Gently roll out the dough on a floured surface. If you are using a cookie cutter, chill the dough in a refrigerator for about an hour so that it is less fragile.

Line cookie sheet with parchment paper. Place cookies onto lined cookie sheet. Bake at 325°F for approx. 10 minutes, depending on the size and thickness of the cookies. Keep a close watch on them so that they don't start to brown.