

# Lemon Thyme Shortbread

**Prep Time:** 15 minutes

**Cook Time:** 25 minutes

2 C all-purpose flour  
1 C unsalted butter, softened  
1/2 C sugar  
1/4 C brewed Green Bean Almondine  
(Lemongrass and Double Ginger) tea,

cooled  
1 T lemon zest  
1 T fresh thyme leaves, chopped  
1 † vanilla extract  
1/4 † salt

**Prepare the dough:** Preheat the oven to 350°F. In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the brewed tea, lemon zest, and vanilla extract.

**Combine the dry ingredients:** In a separate bowl, whisk together the flour and salt. Gradually add the dry ingredients to the wet mixture, mixing until just combined. Fold in the chopped thyme leaves.

**Shape and bake:** Press the dough into a parchment-lined 9x13-inch baking pan. Use a fork to prick the dough all over. Bake for 20-25 minutes, or until the edges are lightly golden.

**Cool and serve:** Let the shortbread cool completely in the pan before cutting into squares. Enjoy with a cup of tea or coffee.