

Earl Grey and Brown Sugar Shortbread

Total time: 35 minutes

1 C unsalted butter, softened
1/2 C brown sugar, packed
2 C all-purpose flour

2 T Earl Grey tea leaves
1/2 t vanilla extract
1/4 t salt

PREPARE THE DOUGH: In a large bowl, cream together the softened butter and brown sugar until light and fluffy. Add the vanilla extract and mix well.

ADD DRY INGREDIENTS: In a separate bowl, combine the flour, Earl Grey tea leaves, and salt. Gradually add the dry ingredients to the butter mixture, mixing until just combined.

SHAPE THE DOUGH: Turn the dough out onto a lightly floured surface and shape it into a log about 2 inches in diameter. Wrap the log in plastic wrap and refrigerate for at least 30 minutes, or until firm.

PREHEAT THE OVEN: Preheat your oven to 350°F and line a baking sheet with parchment paper.

SLICE AND BAKE: Remove the dough from the refrigerator and slice it into 1/4-inch-thick rounds. Place the rounds on the prepared baking sheet, spacing them about 1 inch apart.

BAKE THE SHORTBREAD: Bake in the preheated oven for 18-20 minutes, or until the edges are lightly golden. Remove from the oven and let cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.