

Missy's Nightcap Shortbread

Missy's Nightcap blend

1 C unsalted butter, softened

½ C granulated sugar

2 C all-purpose flour

¼ t salt

1 t vanilla extract

2 T cocoa nibs

PREPARE THE TEA BLEND:

Grind Missy's Nightcap blend into a fine powder using a spice grinder or mortar and pestle.

MAKE THE COOKIE DOUGH:

In a large bowl, cream together the softened butter and granulated sugar until light and fluffy. Beat in the vanilla extract. In a separate bowl, whisk together the flour, salt, ground tea blend, and cocoa nibs. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

SHAPE THE COOKIES:

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 1 hour, or until firm.

PREHEAT THE OVEN:

Preheat your oven to 350°F.

SLICE AND BAKE THE COOKIES:

Slice the chilled dough into ¼-inch thick rounds and place them on a baking sheet lined with parchment paper. Bake for 10-12 minutes, or until the edges are lightly golden.

COOL AND ENJOY:

Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

TIPS:

- 👉 For an extra touch of sweetness, you can drizzle the cooled cookies with a simple glaze made from confectioners' sugar and a bit of milk.
- 👉 Store the cookies in an airtight container to keep them fresh.