

Maple Creme Oolong Cookies

Total time: 35 minutes

1 C unsalted butter, softened
1/2 C granulated sugar
1/2 C brown sugar, packed
1/4 C real maple syrup
1 lg egg
1 † vanilla extract
1/2 † cinnamon extract

2 C all-purpose flour
1 † baking soda
1/2 † salt
2 T loose leaf Maple Creme Oolong tea,
finely ground
1/2 C chopped pecans (optional)

PREPARE THE DOUGH: In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy. Add the maple syrup, egg, vanilla extract, and cinnamon extract, mixing well.

ADD DRY INGREDIENTS: In a separate bowl, whisk together the flour, baking soda, salt, and finely ground Maple Creme Oolong tea. Gradually add the dry ingredients to the butter mixture, mixing until just combined.

FOLD IN MIX-INS: Gently fold in the chopped pecans (if using).

PREHEAT THE OVEN: Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.

SHAPE THE COOKIES: Drop rounded tablespoons of dough onto the prepared baking sheet, spacing them about 2 inches apart.

BAKE THE COOKIES: Bake in the preheated oven for 10-12 minutes, or until the edges are set and the centers are still slightly soft. Remove from the oven and let cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.