

Almond Oolong Sandwich Cookies

with Rooibos Vanilla Chai Cream Filling

TOTAL TIME: 45 minutes

FOR THE COOKIES:

1 C unsalted butter, softened	2 C all-purpose flour
1/2 C granulated sugar	1/2 t baking powder
1/2 C powdered sugar	1/4 t salt
1 lg egg	2 T loose leaf Almond Oolong tea, finely ground
1 t almond extract	

FOR THE FILLING:

1/2 C unsalted butter, softened	1 T loose leaf Rooibos Vanilla Chai tea, finely ground
1 1/2 C powdered sugar	2-3 T heavy cream (as needed)
1 t vanilla extract	

PREPARE THE COOKIE DOUGH: In a large bowl, cream together the softened butter, granulated sugar, and powdered sugar until light and fluffy. Add the egg and almond extract, mixing well.

ADD DRY INGREDIENTS: In a separate bowl, whisk together the flour, baking powder, salt, and finely ground Almond Oolong tea. Gradually add the dry ingredients to the butter mixture, 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 30 minutes, or until firm. Once firm, slice the log into 1/4-inch-thick rounds and place them on a baking sheet lined with parchment paper, spacing them about 1 inch apart.

PREHEAT THE OVEN: Preheat your oven to 350°F (175°C).

BAKE THE COOKIES: Bake in the preheated oven for 10-12 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.

PREPARE THE FILLING: In a medium bowl, beat the softened butter until creamy. Gradually add the powdered sugar, beating until smooth. Add the vanilla extract and finely ground Rooibos Vanilla Chai tea, mixing well. Add heavy cream, one tablespoon at a time, until the filling reaches a spreadable consistency.

ASSEMBLE THE SANDWICH COOKIES: Once the cookies are completely cool, spread a generous amount of the Rooibos Vanilla Chai cream filling on the flat side of one cookie. Top with another cookie to create a sandwich. Repeat with the remaining cookies and filling.