

Leonor's Calming Blues Tea Cookies

Total Cook Time: 1 hour 30 minutes

Leonor's Calming Blues tea blend

1 C unsalted butter, softened

1 C granulated sugar

2 large eggs

2 ½ C all-purpose flour

1 t baking powder

½ t salt

1 C fresh blueberries

1 C chocolate chips (dark or milk, your choice)

1 t vanilla extract

PREPARE THE TEA BLEND:

Grind the Leonor's Calming Blues tea 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 eggs one at a time, then stir in the vanilla extract. In a separate bowl, whisk together the flour, baking powder, salt, and ground tea blend. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

ADD BLUEBERRIES AND CHOCOLATE CHIPS:

Gently fold in the fresh blueberries and chocolate chips.

CHILL THE DOUGH:

Cover the dough and refrigerate for at least 1 hour. This helps the flavors meld and makes the dough easier to handle.

BAKE THE COOKIES:

Preheat your oven to 350°F. Drop rounded tablespoons of dough onto a baking sheet lined with parchment paper, spacing them about 2 inches apart. Bake for 10-12 minutes, or until the edges are lightly golden. The centers may still look slightly soft, but they will firm up as they cool.

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 burst of flavor, you can drizzle melted chocolate over the cooled cookies.
- 👉 Store the cookies in an airtight container to keep them fresh.