

# Jasmine Phoenix Pearls Shortbread

**Prep Time:** 15 minutes

**Cook Time:** 20 minutes

1 C butter, softened  
1/2 C powdered sugar  
2 C all-purpose flour  
2 T Jasmine Phoenix Pearls tea leaves,

finely ground  
1 t vanilla extract  
1/4 t salt

**Preheat oven to 350°F**

**Cream butter and sugar** until light and fluffy.

**Add vanilla extract and** ground tea leaves, mix well.

**Gradually add flour and salt** until dough forms.

**Roll dough out** on a lightly floured surface to 1/4-inch thickness.

**Cut into desired shapes** and place on a baking sheet.

**Bake for 18-20 minutes** or until edges are lightly golden.

**Cool on a wire rack** before serving.