

Green Tea Icebox Cookies

Satoko Cool

Unsalted Butter	120 g
Powdered Sugar	60 g
1 Egg Yolk	
Vanilla Essence	
Flour	170 g
Baking Powder	1 tsp
Salt	
Green Tea Powder	2 tsp
Water	2-3 tsp

Whip the room temperature butter in a bowl. Add powdered sugar and egg yolk. Add a small amount of vanilla essence. Sift the flour, baking powder, and salt, and add to the previous mixture. Mix it up. Divide the dough in half. To one half, add the green tea powder with water. Refrigerate both sets of dough for 30 min to 1 hour. Mix the two doughs together to make a marbled cylinder. Freeze for 1 hour. Slice the cylinder into cookie-sized disks. Bake in 360° oven for approx. 12 min.