



Earl Grey Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup all-purpose flour
- 1/4 cup sugar
- 1/4 cup powdered sugar (can use less)
- 2 packets of cheap Earl Grey tea
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla
- 1 teaspoon water
- 1 stick (1/2 cup) unsalted margarine

Instructions

Preheat oven to 350°F.

In a large bowl, mix flour, sugar, powdered sugar, tea, and salt (you can just open up the packets of tea and add them in directly). Next, add the vanilla, water, and margarine (softened in microwave for 15 seconds).

Form the cookie dough into balls and place them onto ungreased cookie sheets. The cookies will spread a little, so give them a bit of space (about an inch between the

cookies).

Bake them for 10-12 minutes. The cookies will be a little golden from baking. Allow to cool on the pan for 5 minutes, then remove and serve.

Goes well with a mug of Earl Grey tea.

This recipe is VEGAN.

KiO
