How-To Make Matcha Cookies
by Thuy (Titi) Nguyen

INGREDIENTS
1 1/3 c chopped white chocolate
14 T butter, softened
1 1/2 c sugar
2 eggs
2 1/4 c flour
1/2 t baking soda
2 T matcha powder

INSTRUCTIONS
• Preheat oven to 330 degrees F.
• Mix flour, matcha powder and baking soda and sift. Set aside.
• Beat butter until creamy and slowly add sugar.
• Add eggs slowly to the creamed mixture.
• Slowly add the dry mixture.
• Add the chocolate.
• Scoop about 1 T of cookie dough about an inch apart onto an ungreased cookie sheet.
• Bake 6-8 minutes. Be sure not to over bake.

Enjoy!