

Natrel[®]

Matcha and white chocolate cookies



SERVES

12



PREPARATION TIME

10MIN.



COOKING TIME

12MIN.

Ingredients

¾ cup Natrel Organic Butter, at room temperature

¾ cup brown sugar

1 tsp. cider vinegar

1 tbsp. vanilla extract

2 cups flour

1 tbsp. matcha tea powder

1 tsp. baking powder

1 tsp. baking soda

1 cup white chocolate, in pieces

1 egg

Preparation

1. Preheat the oven to 350 °F (177 °C).
2. Line a baking sheet with parchment paper or a silicone baking mat.
3. In an electric mixer bowl, cream the butter for a few minutes with the sugar, egg, cider vinegar and vanilla extract.
4. In another bowl, sift the flour with the matcha, baking powder and baking soda.
5. Mix the dry ingredients with the wet ingredients and gently stir in the white chocolate pieces.
6. For each cookie, place a large tablespoon of dough on the baking sheet and flatten it slightly.
7. Bake for 12 minutes (be careful not to overbake).
8. Transfer the cookies carefully to a rack and let them cool for about 10 minutes.