

Brown Butter Matcha Raspberry Cookies

Servings: 8

Ingredients

- 1 cup Soft Red Winter Wheat Flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 tbsp matcha
- 1/2 cup unsalted butter
- 1/4 cup granulated sugar
- 1/2 cup light brown sugar
- 1/2 tsp vanilla extract
- 1 egg
- Raspberry preserve or jelly
- 1/2 cup dark chocolate

Directions:

1. Preheat oven to 350 degrees fahrenheit
2. Line a baking sheet with parchment paper
3. Place butter in a sauce pan and heat on medium heat till it starts to bubble around the sides and turns a light golden brown.
4. Remove the butter off the heat. The color will darken as it cools.
5. Combine Soft Red Winter Wheat Flour, baking soda, salt, and matcha.
6. After the butter is cool to the touch, add in graduated sugar, brown sugar, vanilla extract, and the egg. Mix until smooth and velvety.
7. Add the wet mixture into the flour mix. Using a spatula to combine makes for the most efficient dough.
8. If the dough is too sticky, slowly add a bit of flour to the mix
9. After the dough has been made, store it in the fridge for 20 minutes or in the freezer for 5 minutes.
10. After the dough has chilled, take it out and roll about a tbsp of dough into your hands. Flatten out and put about 1/4 tsp of raspberry preserve in the center. Carefully close the dough and roll into a ball.
11. Place on baking sheet about 3 inches apart
12. Place in the oven and bake for 10-12 minutes
13. Cool for at least 30 minutes after taking out of the oven
14. Melt dark chocolate in the microwave in 20 second intervals or on a stovetop on low heat
15. Drizzle the chocolate onto the cookies with a fork or a ziplock baggy with a hole
16. Best eaten fresh but can last up to a week stored in a