

# Strawberry Matcha Cookies

*From Garden Chef Taylor Mead, Adapted from Eric Kim's Matcha Latte Cookie for NYT Cooking*

## Matcha Cookie Ingredients

185 g all purpose flour  
1 stick of salted butter  
150 g cane sugar  
50 g light brown sugar  
½ t baking soda  
1 ½ T matcha powder  
1 ½ T vanilla bean paste  
1 T creamy nut butter of choice  
½ t vanilla salt  
1 large egg, at room temperature  
Extra vanilla sugar for rolling your cookie dough

## Method

In a medium bowl, add your flour and baking soda and whisk together. Set aside. In your stand mixer bowl, combine your matcha powder and vanilla bean together until well combined into a thick, sticky paste. Then add your butter, peanut butter, cane sugar, brown sugar, and salt. With the whisk attachment, combine all of these ingredients until your mixture starts to appear whipped with a fluffy texture and lightened green color. Then add your egg and mix until well combined. Then add your dry ingredients to your wet and fold them together with a rubber spatula until well combined.



Allow cookie dough to cool in the fridge while your oven heats to 350. Form dough into 1.5 T balls and roll in vanilla sugar before baking for 12-15 minutes. Remove from heat and allow cookies to cool on your pan. They should go from puffed up to crinkly. Once cool, you can top them with your Strawberry Whip and garnish with a dusting of freeze dried strawberries and vanilla salt.

### **Strawberry Whip Ingredients**

- 1 ½ C heavy whipping cream
- 2 oz cream cheese, softened at room temperature
- 2 tbsp powdered sugar
- 1 tbsp freeze dried strawberry powder
- ¼ tsp vanilla extract

### **Method**

In a medium bowl, add cream cheese, freeze dried strawberry powder, vanilla extract, and powdered sugar. Whip together until well combined and then slowly add your heavy whipping cream until it's all added and is whipped into stiff peaks. Serve or refrigerate immediately for up to 3 days.

