TAYLOR & COLLEDGE

White Chocolate Matcha Cookies



Preparation: 20 mins
Portions: 30-30 Portions

Ingredients

Utensils

Ingredients

about 150 g Unsalted butter
125 g Caster Sugar
2 Medium Eggs
1 tsp Taylor & Colledge Vanilla Bean Paste
250 g Plain Flour
1 tsp Baking Powder
2 tbsp Matcha Powder
0.25 tsp Salt
100 g White Chocolate Chunks Or Chips

Preparation

1. Preheat your oven and line a baking tray with parchment paper. This ensures the cookies bake evenly and don’t stick to the tray.
2. Brown butter in a saucepan over low heat, stirring for about 5 minutes until it smells nutty and turns golden brown. Allow the browned butter to cool for several minutes.
3. In a mixing bowl, combine the cooled browned butter and sugar. Whisk together until the mixture is creamy and lighter in colour. Add in the eggs and Taylor & Colledge Vanilla Bean Paste, mixing until everything is combined and flecked with vanilla beans.
4. In a separate bowl, whisk together flour, baking powder, matcha powder, and salt. Gradually stir this dry mixture into the wet mixture until a dense dough forms.
5. Fold in white chocolate chips, making sure they're evenly distributed. Chill the dough in the fridge for 30 minutes to let the flavours meld and make scooping easier.
6. Using a tablespoon, scoop out dough onto the lined baking tray, spacing each cookie generously apart. Bake in the preheated oven for 10-12 minutes, until the edges are just set and the centers look soft.
7. Let the cookies cool on the tray for 5 minutes before transferring to a wire rack. This ensures the perfect chewy texture. Enjoy your extraordinary matcha white chocolate chip cookies!