

Matcha Christmas Cookies



Ingredients

1 cup salted butter, softened
 ½ cup plus 3 tablespoons sugar
 1 large egg
 1 teaspoon fresh lemon zest
 ¼ teaspoon lemon extract
 ¼ teaspoon almond extract
 2¼ cups all-purpose flour
 1 tablespoon matcha green tea*
 Garnish: green sugar, sprinkles†

Instructions

1. Preheat oven to 350°.
2. Line 2 rimmed baking sheets with parchment paper. Set aside.
3. In a large mixing bowl, combine butter and sugar. Beat at high speed with a mixer until light and creamy, 2 to 3 minutes. Add egg, lemon zest, lemon extract, and almond extract, beating to combine.
4. In a medium bowl, combine flour and matcha, whisking well. Add to butter mixture, beating at medium speed until thoroughly combined.
5. Transfer dough to a cookie press fitted with a Christmas tree disk or a wreath disk‡. Press cookies onto prepared baking sheets. Decorate with colored sugar and sprinkles, if desired.
6. Bake until cookies are firm but edges are not brown, approximately 9 minutes. Remove to wire cooling racks, and let cool completely. Store in an airtight container.

Notes

*We used [Aiya Cooking Grade Matcha](http://aiyamatcha.com), available at aiyamatcha.com.

†We used [Wilton Sprinkles Holiday Nonpareils](http://wilton.com), available at wilton.com; and [CK Products Candy Beads Red](http://globalsugarart.com), available at globalsugarart.com.

‡We used an [OXO Cookie Press](http://oxo.com).