

Foodnity Recipes

Matcha Sugar Cookie Recipe – Sweetopia

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**Japanese-American Fusion** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 2 tbsp culinary-grade matcha powder
- [ ] 1/2 cup powdered sugar
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1 egg white
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest

Optional Finish

- [ ] Extra matcha for dusting

Instructions

1. Preheat the oven to 350°F (175°C) and line baking sheets with parchment.
2. In a bowl, whisk together flour, matcha, and powdered sugar until evenly colored.
3. In another bowl, cream the softened butter until light and fluffy, then add the egg white, vanilla, and lemon zest; mix gently.
4. Gradually fold the dry mixture into the butter blend, mixing just until combined. Chill the dough for 20 minutes.
5. Scoop teaspoons of dough onto the sheet, spacing 2 inches apart, then gently flatten.
6. Bake for 10-12 minutes, until edges turn a pale golden hue; let cool on a wire rack, dust with extra matcha if desired.

Nutrition per serving

120 kcal	2 g	18 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter cookie, add an extra tablespoon of powdered sugar to the dough.
- For a fruity twist, consider pairing these cookies with a side of strawberry sugar cookies.
- A light dusting of sea salt enhances the matcha's earthy notes.