

Foodnity Recipes

Matcha Sugar Cookies With Lavender Frosting

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**Japanese-Western Fusion** Cuisine

Ingredients

Cookie Dough

- [ ] 2 cups all-purpose flour
- [ ] 2 tbsp culinary grade matcha powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 3/4 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest

Lavender Frosting

- [ ] 1 cup powdered sugar
- [ ] 2 tbsp butter, softened
- [ ] 1 tbsp honey
- [ ] 1 tsp culinary lavender buds, finely ground
- [ ] 1 tsp milk (or as needed)
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment.
2. In a bowl, whisk flour, matcha, baking soda, and salt; set aside.
3. Cream butter and sugar together until pale and fluffy, about 3 minutes.
4. Add the egg, vanilla, and lemon zest; beat until combined.
5. Gradually mix the dry ingredients into the wet, stirring just until a cohesive dough forms.
6. Chill the dough for 30 minutes; this prevents spreading.
7. Scoop rounded teaspoons onto the sheet, flatten lightly, and bake 10-12 minutes until edges turn golden.
8. Let cookies cool on a rack before frosting.
9. While cookies cool, beat butter, powdered sugar, honey, and a pinch of salt until smooth.
10. Stir in ground lavender and add milk a drop at a time until frosting reaches spreading consistency.

11 Pipe or spread frosting onto each cookie; let set briefly before serving.

Nutrition per serving

140 kcal	2 g	20 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, add a tablespoon more flour.
- Sift the matcha to avoid green specks on the surface.
- Taste the frosting before adding all lavender; adjust to preference.