

**Ingredients for Shamrockin' Sugar Cookies:**

3/4 cup (1 1/2 sticks) salted butter  
3/4 cup granulated sugar  
1/4 teaspoon salt  
2 teaspoons vanilla  
1 large egg  
2 cups unbleached all-purpose flour

**Green Tea Glaze:**

*For 1 dozen cookies:*

1/2 cup powdered sugar  
1 tablespoon strongly brewed green tea

**Special Equipment:**

cookie cutters  
rolling pin

**Directions:**

1. In an electric mixer cream butter, sugar and salt.
2. Add vanilla and egg. Mix.
3. Add flour and mix.
4. Gather dough and pat smooth. Allow dough to chill for 1/2 hour in the freezer or 1 hour in the refrigerator.
5. Lightly flour board and rolling pin.
6. Roll out dough to 1/4 inch thick.
7. Cut into shapes and place cookies on baking sheet.
8. Bake in a preheated 325(f) oven for 13 minutes. Cookies will be pale on top and slightly golden on the bottom. Allow to cool before icing. **NOTE:** If using colored sugars, sprinkle with sugars before baking.
9. **For the glaze:** In a mixing bowl, run whisk through powdered sugar to remove lumps.
10. Add strongly brewed green tea to powdered sugar.
11. Whisk vigorously (no lumps!).
12. Add coloring if desired and whisk until smooth.



13. Use the back of a spoon and carefully glaze cookies.
14. Add sprinkles and colored sugar for some extra bling.

Makes about 3 dozen cookies depending on cookie cutter size. Keep fresh in an air-tight container at room temperature for up to one week.

Dough can be refrigerated for up to two weeks or frozen up to a month.