

Cinnamon Matcha Cookies

Course: **Christmas Cookies, Cookies, Cookies with frosting**

Servings	Prep time	Cooking time	Total time
12 servings	30 minutes	12 minutes	42 minutes

Ingredients

For the Matcha Cookies:

110 g (1/2 cup) butter, melted and cooled

170 g (3/4 cup) granulated sugar

1 large egg

1 tsp vanilla extract

200 g (1 1/2 cups) all-purpose flour

1/2 tsp baking powder

1/2 tsp baking soda

1 tbsp matcha powder

1/2 tsp salt

For the Cream Topping:

1 tsp vanilla extract

2-3 tbsp powdered sugar

120 g (1/2 cup) heavy cream

1 tsp cinnamon (optional: use edible glitter for dusting)

Directions

Matcha Cookies:

- 1 Melt Butter:** Melt the butter in the microwave on low-medium heat without letting it bubble. Let it cool to room temperature in the fridge.
- 2 Mix Butter and Sugar:** Once the butter is cool, add the granulated sugar and whisk together for 1 minute. Alternatively, use a stand mixer with the paddle attachment.
- 3 Add Egg and Vanilla:** Add the egg and vanilla extract, mixing until combined.
- 4 Combine Dry Ingredients:** In a separate bowl, mix together flour, baking powder, baking soda, matcha powder, and salt. Add the dry ingredients to the wet mixture and mix until just combined.

- 5 Form Cookies:** Using a cookie scoop, scoop out 10 cookies and place them on a tray lined with baking paper. Roll them into balls and press lightly to flatten slightly. Chill the prepared cookies in the fridge for 30 minutes.
- 6 Bake:** Preheat the oven to 180°C (350°F) and prepare a baking sheet with baking paper. Bake the cookies one tray at a time for 10-11 minutes. Let them cool on the baking tray for 3 minutes, then transfer to a cooling rack to cool completely.

Cream Topping:

- 7** In a medium-sized mixing bowl, combine the heavy cream, powdered sugar and cinnamon.
- 8** Using an electric mixer or whisk, beat the cream until it forms soft peaks. Be careful not to overwhip, as you want a light and fluffy consistency.
- 9** Spoon or pipe the whipped cream onto the cooled cookies. For a festive look, use a piping bag fitted with a star tip to create elegant swirls.
- 10** Finish the cookies with a dusting of cinnamon or edible glitter. This simple addition elevates the look and adds a touch of holiday warmth. The contrast between the matcha and the spiced cinnamon creates a flavor profile that's both comforting and sophisticated.