



Strawberry Matcha Cookies

Recipe by Isabel

Course: **Cookies**

Servings	Prep time	Cooking time	Total time
10 servings	20 minutes	10 minutes	30 minutes

Ingredients

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

Strawberry Cream:

150 g (1 cup) frozen strawberries

5 tbsp water

1 tbsp starch

1 small package vanilla sugar

1 tsp vanilla extract

120 g (1/2 cup) heavy cream

1/2 tsp matcha powder 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 11 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.

Strawberry Cream:

- 7 Cook Strawberries:** Place the strawberries in a small saucepan with 4 tbsp of water. Simmer over medium heat until the strawberries disintegrate into a compote. Add the vanilla sugar and stir until dissolved.
- 8 Thicken Compote:** Mix 1 tbsp of water with 1 tbsp of starch, then add to the strawberry mixture. Stir until thickened. Cool, then pass through a fine sieve to remove seeds.
- 9 Whip Cream:** In a medium bowl with an electric mixer or in a stand mixer with the whisk attachment, whip the heavy cream to stiff peaks. If making ahead, refrigerate covered until ready to use. Carefully combine with the compote.
- 10 Assemble Cookies:** Transfer the strawberry cream to a piping bag with a piping tip. Pipe the cream onto the cookies in a swirl, starting from the center and moving outward. Dust with matcha powder using a fine mesh sieve. Enjoy!