

Matcha Choco Chip Cookies

2 cups all-purpose flour, sifted
1 tbsp matcha powder, sifted
1/2 tsp baking soda, sifted
1/2 tsp salt
1 cup packed brown sugar
1/2 cup granulated sugar
3/4 cup unsalted butter, melted
1 tbsp vanilla extract
1 egg
1 egg yolk
1 1/2 cups milk chocolate chips

Preheat oven to 325F.

Beat butter and sugar until blended.

Beat in vanilla and eggs until light and creamy.

Mix in flour, matcha powder, baking soda and salt until just blended.

Fold in chocolate chips.

Spoon dough onto parchment-lined baking sheets, 2-3 inches apart.

Bake for 8-10 minutes until edges are lightly browned. Cool cooking on baking sheet for 3 minutes before carefully transfer to cooling rack to cool completely.

Submitted by: Donna H. (Seattle, WA)