

Matcha Cookies

Enjoy your afternoon tea with these crisp and buttery Matcha Cookies. The unique flavor combination of matcha and white chocolate is surprisingly delightful!

Prep Time	Cook Time	Chilling Time	Total Time
20 mins	15 mins	2 hrs	35 mins



4.79 from 662 votes

Course: Dessert **Cuisine:** Japanese

Keyword: cookie, green tea powder, matcha **Servings:** 24 cookies

Calories: 126kcal **Author:** Namiko Chen

Ingredients

- 240 g all-purpose flour (plain flour) (weigh your flour or use the “fluff and sprinkle” method and level it off)
- 15 g matcha green tea powder (1 Tbsp matcha is 6 g)
- 170 g unsalted butter (softened, at room temperature)
- 1 pinch Diamond Crystal kosher salt
- 130 g confectioners’ sugar (**1 cup + 2 tsp**)
- 2 large egg yolks (at room temperature)
- 50 g good-quality white chocolate baking chips

Instructions

Before You Start...

1. Please note that this recipe requires a **chilling time of 2 hours**.

Gather all the ingredients. I highly encourage you to weigh your ingredients using a kitchen scale for this recipe. Click on the “Metric” button at the top of the recipe to convert the ingredient measurements to metric. If you’re using a cup measurement, please follow the “fluff and sprinkle” method: Fluff your flour with a spoon, sprinkle the flour into your measuring cup, and level it off. Otherwise, you may scoop more flour than you need.

To Make and Chill the Dough

1. Combine **240 g all-purpose flour (plain flour)** and **15 g matcha green tea powder** in a large bowl.
2. Sift the flour and the matcha powder.
3. In a stand mixer with a paddle attachment or in a large bowl with a hand mixer, beat **170 g unsalted butter** until smooth and creamy. **Tip:** It’s important to soften the butter ahead of time. Leave the butter out on the counter for 1 hour or microwave it in 5-second increments until it’s softened.

4. Add **1 pinch Diamond Crystal kosher salt** and blend.
5. Add **130 g confectioners' sugar (1 cup + 2 tsp)** and beat well until soft and light. As you blend, stop the mixer and scrape down the bowl occasionally.
6. Add **2 large egg yolks** and mix well until combined.
7. Gradually add the flour and matcha mixture and mix until just combined.
8. Add **50 g good-quality white chocolate baking chips** and mix until just incorporated.
9. Divide the dough into 2 equal pieces. Shape each piece into a cylinder about 1½ inches (4 cm) in diameter and 7 inches (18 cm) long.
10. Wrap the logs in plastic wrap and chill in the refrigerator until firm, **at least 2 hours**. **Tip:** You can place the logs on a bed of uncooked rice while chilling. It'll keep the dough in a nice cylindrical shape so your cookie slices won't be flat on one side. **To Freeze for Later:** You can also freeze the unbaked logs of dough, wrapped in plastic wrap, for up to 2 months. To bake, let sit at room temperature for about 10 minutes before cutting and baking. Do not let the dough fully defrost.

To Bake

1. Preheat the oven to 350°F (175°C). For a convection oven, reduce the cooking temperature by 25°F (15°C). Line a baking sheet with parchment paper or a silicone baking liner. Remove the dough from the refrigerator and unwrap the plastic wrap. Use a sharp knife to slice the dough into rounds about ⅓ inch (7 mm) thick. If the dough is too hard to slice, wait 5 minutes or so before slicing. Place the sliced dough on the baking sheet, leaving about 1 inch (2.5 cm) of space between the rounds.
2. Bake the cookies at 350°F (175°C) for about 15 minutes, or until the edges of the cookies start to get slightly golden brown.
3. Remove from the oven and let the cookies cool on the baking sheet for 5 minutes; then carefully transfer the cookies to a wire cooling rack and let them cool completely before serving.

To Store

1. You can keep the cooled cookies in an airtight container and store them at room temperature for at least 4 days.

Notes

The recipe is slightly adapted from *Okashi Treats* by Keiko Ishida.

Nutrition

Calories: 126 kcal · Carbohydrates: 14 g · Protein: 2 g · Fat: 7 g · Saturated Fat: 4 g · Polyunsaturated Fat: 1 g · Monounsaturated Fat: 2 g · Trans Fat: 1 g · Cholesterol: 31 mg · Sodium: 4 mg · Potassium: 20 mg · Fiber: 1 g · Sugar: 7 g · Vitamin A: 229 IU · Vitamin C: 1 mg · Calcium: 9 mg · Iron: 1 mg