

Downton Abbey Earl Grey Shortbread Cookies

Crisp and buttery shortbread cookies with a hint of Earl Grey, with just 5-ingredients, they're perfect for a Downton Abbey party, tea time, or scarfing down all by yourself! <---- Like I did!



★★★★★
4.42 from 17 votes

Prep Time	Cook Time	Total Time
5 mins	22 mins	27 mins

Course: Dessert Cuisine: American Servings: 24 cookies Calories: 118kcal

Author: Rebecca Hubbell

Ingredients

- 1 cup (2 sticks) unsalted butter, room temperature
- 1/2 cup powdered sugar
- 2 cups all-purpose flour
- 1/2 tsp salt
- 1 bag Earl Grey Tea Leaves 2 bags can be used for a stronger flavor

Instructions

1. Preheat oven to 350° F and line a baking sheet with parchment paper and set aside.
2. Cream butter and confectioners sugar in a large bowl or stand mixer.
3. Add in flour, salt, and tea leaves. continue to mix until a soft dough forms. The mix will be dry and crumbly at first but will come together.
4. Roll dough out on a lightly floured surface until it's 1/4 inch thick.
5. Cut out cookies using a 2 in round cookie cutter.
6. Bake on a parchment lined baking sheet for 20-22 minutes or until edges are a golden brown.

Notes

For a stronger initial flavor, mix the butter and tea leaves together about 6 hours ahead of time to infuse. Slightly Adapted from [Dine & Dish](#). 1 cookie is 3 WW PointsPlus.

Nutrition

Calories: 118kcal | Carbohydrates: 10g | Protein: 1g | Fat: 8g | Saturated Fat: 5g | Cholesterol: 21mg | Sodium: 49mg | Potassium: 13mg | Sugar: 2g | Vitamin A: 4.9% | Calcium: 0.4% | Iron: 2.7%