

Citrus & Earl Grey

CITRUS EARL GREY COOKIES with Scotch-Citrus Glaze

A drizzle of citrus Scotch glaze imparts a smoky flavor, elevating these bergamot citrus-flavored buttery bites to a new level. Ardbeg Scotch lends a smooth yet smoky finish, complementing the black tea's bold, malty taste and tart, concentrated citrus infused into these buttery bites.

Swap out dairy with plant-based butter and coconut cream.

INGREDIENTS

Makes 2 dozen cookies

1 cup/250 ml all-purpose flour
1/4 cup/60 ml granulated sugar
1/4 cup/60 ml confectioners' sugar
1 tbsp/15 ml Earl Grey loose-leaf tea,
or to taste
1/4 tsp/1 ml salt
1/2 tsp/2 ml vanilla
1/2 cup/125 ml plant-based butter
Zest of 1 lemon

SCOTCH-CITRUS GLAZE

1 oz/30 ml Ardbeg Scotch or favorite
10-year Scotch (optional)
2 tsp/10 ml each fresh lemon and
orange juice, double if Scotch omitted
1/4 cup/60 ml cane sugar
Zest one lemon and orange

METHOD

Preheat the oven to 375°F/190°C. Pulse the dry ingredients in the food processor bowl until pulverized. Add the vanilla, water, zest, and butter. Pulse until the dough starts to form. Place the dough on the edge of a silicone non-stick baking mat or parchment paper and roll tightly.

Chill the dough for at least 30 minutes or until firm to the touch. Slice the cookie dough into precise 1/3" (8 cm) thick portions with a silicone multi-edge scraper or sharp knife. Place cookies on a baking sheet lined with a non-stick silicone baking mat or parchment paper. Bake the cookies until golden brown, about 10-12 minutes.

While the cookies are baking, prepare the Scotch citrus glaze. Heat the Scotch (optional) and lemon/orange juices in a small sauce pot over medium-high heat until bubbles form. Reduce the heat and cook another 3 minutes until the mixture reduces by half. Remove the mixture from the heat and add the cane sugar, stirring to combine. Drizzle the Scotch citrus glaze over the cookies and sprinkle with fresh lemon & orange zest.