



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

**Jasmine Orange Meltaways** - Better Homes and Gardens 2010 'Best 100 cookies'.  
Makes 34 - 36 cookies.

¾ cup softened butter  
2 tablespoons jasmine tea dragon pearls  
½ cup icing sugar  
½ teaspoon vanilla  
1 cup flour  
½ cup cornstarch  
2 teaspoon fresh orange peel, finely grated  
Jasmine dredging sugar –see below

#### **THE STEPS:**

- In a small pot, over medium heat, melt ¼ cup butter until bubbly.
- Remove pot from heat.
- Stir in jasmine tea dragon pearls and infuse for 4 minutes.
- Strain the butter in to a large mixing bowl and discard the tea dragon pearls.
- Add the remaining ½ cup butter and the icing sugar to the strained butter.
- Beat with an electric mixer until light and fluffy.
- Beat in vanilla.
- Blend flour and cornstarch until combined.
- Stir in orange peel.
- Shape dough into a 10" roll.
- Wrap in plastic wrap or waxed paper.
- Chill for 2- 24 hours or until dough is firm enough to slice.
- Using a serrated knife, cut roll into ¼" slices.
- Place slices on an ungreased cookie sheet and bake at 375°F for 8-10 minutes or until edges are slightly brown.
- Transfer cookies to a cooling rack for 10 minutes
- Gently shake warm cookies in bag of jasmine dredging sugar\*

#### **Jasmine Dredging Sugar**

1 jasmine tea bag  
1 cup icing sugar

#### **THE STEPS:**

- Place the jasmine tea bag and the icing sugar in a resealable plastic bag.
- Let stand for 24.
- Remove the tea bag.

**THE LOVE:** Store your cookies in a well sealed container up to 1 week or freeze them for up to 2 months