

Moroccan Mint Tea with Walnut Snowball Cookies

Original Cookie Recipe: Sammi Tamimi and Yotam Ottolenghi

Cookie Recipe Adapted by: Melissa Schenker/Foodie for Two

Makes about 20 cookies (adapted recipe is halved from original; recipe can be doubled)

Moroccan Mint Tea

Serves 2, makes 3 cups

Ingredients:

1 tea bag (black tea) or 1 tablespoon loose black tea
3 whole mint sprigs
2 tablespoons plus 1 teaspoon sugar
3 cups steaming hot water



Directions:

Add the sugar to a tea pot or serving pitcher; add the mint sprigs and tea, and pour hot water over mixture. Stir a few times to dissolve the sugar and close the tea pot lid (or cover up pitcher). Let steep for 5 minutes. Serve hot; pour into glasses tableside.

Walnut Snowball Cookies

Makes about 20 cookies

Ingredients:

$\frac{3}{4}$ cup walnuts (3 ounces)
1 stick unsalted butter, at room temperature
 $\frac{1}{4}$ vanilla bean, split and seeds scraped
 $\frac{1}{2}$ cup, plus $\frac{2}{3}$ cup confectioners' sugar
 $\frac{1}{8}$ teaspoon salt
1 cup all-purpose flour
2 teaspoons cold water

Directions:

Preheat the oven to 350°. Line a large, rimmed cookie sheet with parchment paper. Spread the walnuts on the baking sheet and bake for about 8 minutes, until golden brown. Let cool, then coarsely chop.

Add the butter and vanilla to a large glass or stainless steel bowl. Using a hand-mixer beat the butter with the vanilla bean seeds at high speed until pale, about 2 minutes. Add $\frac{1}{2}$ cup of the confectioners' sugar and beat at medium-high speed until light and fluffy, about 3 minutes, scraping down the side of the bowl with a rubber spatula halfway through. At low speed, mix in the salt, then gradually add the flour, 2 teaspoons water and walnuts and beat just until the cookie dough comes together, scraping down the side of the bowl halfway through.

Roll level tablespoons of the dough into balls and arrange them on the prepared cookie sheets. Bake the cookies in the middle of the oven for about 17 minutes, until they are lightly browned on the bottom; rotate the cookie sheet halfway through baking. Let the cookies firm up on the sheets, about 5 minutes, then transfer them to a rack to cool slightly.

Put the remaining $\frac{2}{3}$ cup of confectioners' sugar in a small bowl. Roll the warm cookies in the sugar to coat and return to the rack to cool completely. Roll again in the sugar.

- ❖ **Make Ahead:** The cookies can be stored in an airtight container for up to 5 days.



Eat well and share the love!

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