

A SUGAR SHAKE Recipe

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Smoking Jacket Cookies

(Dark Chocolate & Cream Cheese Chunk Smoked Tea Shortcake Cookies)

- 2 teaspoons lapsang souchong tea
- $\frac{2}{3}$ cup heavy cream
- 2 cups flour
- 2 teaspoons baking powder
- 7 tablespoons sugar
- $\frac{1}{2}$ teaspoon sea salt
- 6 tablespoons cold butter, cubed in small pieces
- 8 ounces bittersweet chocolate, chopped into small chunks
- 4 ounces cream cheese, cubed in small chunks*

Steep tea in cream for about 10 to 12 minutes. Strain the tea leaves out and set cream aside. Preheat oven to 375°.

Combine flour, baking powder, sugar and salt in a bowl and whisk together. Mix butter in with your hands—crush and rub together in your hands until the mixture resembles damp sand. Add cream and stir together until batter is just moistened. Gently fold in chocolate and cream cheese chunks.

Dough will be very loose and sandy. Form into $1\frac{1}{4}$ -inch balls, compressing lightly, and space 1 inch apart on a parchment- or Silpat-covered baking sheet. Press down gently to flatten tops. Bake for about 25 minutes, until just barely golden. Cool on a wire rack. Serve with port.

Makes 30 cookies.

*It helps to freeze the cream cheese for about an hour.