

Tea Flavored Scones

Tea Flavored (or infused) Scones

1. Choose a tea with a distinctive flavor, which is "clean" and can stand (and be readily identified) on its own. Examples include several of the Chai teas, as well as Earl Gray blends..
2. Crush or grind the tea to the desired level of "fineness" (a coffee grinder works quite well for this--but be sure to clean it out thoroughly before and after use if it is not going to be a dedicated grinder for this purpose only.
3. Add desired amount of ground tea blend to the dry ingredients before cutting in the butter, or adding any other liquid ingredients. Some experimentation will be needed to determine the optimal amount of tea to be added. A good starting point is 1 rounded T per 16-20 oz of dry ingredients.
4. Add remaining ingredients (butter, buttermilk, cream) and proceed as per the usual directions.
5. If you wish to further enhance the flavor of the tea, you may substitute some cooled, strongly brewed tea for some of the cream or buttermilk. A good starting point would be to substitute 1-2 oz of tea for the same amount of cream or buttermilk.

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HANDY TIPS: Remember the adage that "less is more". It is always best (in my opinion) to start with a subtle flavor, and then know that you can continue to enhance the flavor--either with more dried tea, some liquid tea, or in the glaze.

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