



Tea Scones

4 cups all-purpose flour

4 teaspoons baking powder

1/2 cup sugar

1 teaspoon salt

8 tablespoons cold butter, cut into pieces

1 cup milk

10 Tetley® Classic Blend Tea bags

2 eggs, beaten

1 cup water

4 tablespoons sugar

Warm honey or preserves

Preheat oven to 400°F. In a medium bowl, combine flour, baking powder, sugar and salt. With pastry blender or fingers, cut or rub in butter until mixture is size of small peas; set aside. In small saucepan, bring milk to a boil. Add 6 tea bags, cover and brew 5 minutes. Remove tea bags and cool. Beat in egg. Gradually add tea mixture to flour mixture, stirring until just combined. Make tea glaze by boiling 1 cup water and brewing 4 tea bags for 5 minutes. Remove tea bags and stir in 4 tablespoons sugar. Let cool. Turn dough onto floured cookie sheet and pat into 16" circle. With blunt edge of knife, score top of dough into 16 pie-shaped wedges. Brush with tea glaze and bake 20 minutes or until golden brown. Cool on wire rack. Serve with warm honey or preserves, if desired. Yield: 16 scones.