

## Ginger Tea Scones



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- Sub Category Name

Food

Desserts

- Recipe Source Name

The Chefs and the Tea Maker - 2010

## Used Teas



t-Series Natural  
Ceylon Ginger Tea

## Ingredients

### Ginger Tea Scones

- 1 tablespoon Dilmah t-Series Natural Ceylon Ginger Tea
- 250g Flour
- 40g Sugar
- 60g Butter
- 1 Egg
- 5g Baking Powder
- 150ml Fresh Cream
- 25g Ginger Preserve Finely Chopped
- Pinch of Salt

## Methods and Directions

### Ginger Tea Scones

- Stir flour and salt in a large bowl. Add Butter and rub in lightly using fingertips.
- In a separate pot, warm fresh cream with ginger tea. Cover and infuse for 10 minutes. Then pass through a fine strainer and refrigerate to cool. Make a well in the center of the flour. Pour in cream and tea mixture all at once and mix quickly into soft dough. Knead lightly and press to form a round about 2cm thick. Cut scones using plain round cutter. Place on a greased baking tray and bake for 10-15 minutes in an oven heated to 200°C. Cool on a wire rack. Serve with Clotted Cream and Fresh Strawberry Jam.

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