



# Lavender Earl Grey Scones

Makes 10 - 12 scones

## INGREDIENTS

- 2 heaping teaspoons Lavender Earl Grey tea leaves
- 3 cups all-purpose flour
- 1/3 cup sugar
- 1/2 tsp baking soda
- 2 1/2 tsp baking powder
- 3/4 tsp kosher salt
- 1 1/2 sticks unsalted butter, cut into 1/2 inch pieces
- 1 1/4 cups buttermilk
- 1 tsp pure vanilla extract (divided)
- 2/3 cup powdered sugar
- 1 tbsp water

## DIRECTIONS

1. Preheat oven to 425 degrees.
2. Steep 1 heaping teaspoon of the tea leaves in 1/4 cup of boiling hot water for 3 minutes. Strain and reserve the tea.
3. In a coffee or spice grinder, grind the remaining teaspoon of tea leaves to a very fine powder. Place the powder in a large mixing bowl, add the flour, sugar, baking soda, baking powder, and salt. Stir until combined.
4. Work the butter into the dry mixture with your hands, until it's thoroughly incorporated and has the consistency of fine breadcrumbs.
5. Make a well in the center of the dry ingredients and then pour the buttermilk, 1/2 teaspoon vanilla extract, and 1 tablespoon of the brewed tea into the well. Combine the ingredients until all the dry mix is wet, but do not knead.
6. Turn the mixture onto a floured surface and gather the dough together. Gently pat the dough to make a circle about 1 1/2 inches thick. Using a dough or pizza cutter, cut the scones into wedges and lay them on a nonstick baking sheet. Do not overwork the dough.
7. Bake scones for about 12 minutes, until lightly browned. Let cool on wire rack.
8. In small mixing bowl, mix powdered sugar, water, and 1/2 teaspoon of vanilla extract until smooth. Drizzle over cooled scones.