

Tea Time®

CELEBRATE
AUTUMN
with Tea!



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TEATIME®

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TEA sommelier



For this health-conscious menu, we carefully selected refreshing, caffeine-free blends to wonderfully complement the pink-hued bites.

SCONE COURSE:

Polly Singer's
Vanessa's Vanilla Halo Artisan Tea
859-533-1426 • hatsandveils.net

SAVORIES COURSE:

Tea by Two's Lemon Chiffon
410-838-8611 • teabytwo.com

SWEETS COURSE:

Larkin Tea Company's Hibiscus Tea
304-707-0142 • larkintea.com

Raspberry Scones

Makes 12

Raspberry jam and fresh berries mixed into the dough give these pretty scones their fruity flavor and pink hue.

3 cups all-purpose flour
¼ cup granulated sugar, divided
4 teaspoons baking powder
½ teaspoon fine sea salt
½ cup cold unsalted butter, cubed
¾ cup cold whole buttermilk
3 tablespoons seedless raspberry jam
⅓ cup fresh raspberries
1 large egg, lightly beaten

- Preheat oven to 375°. Line a rimmed baking sheet with parchment paper.
- In a large bowl, whisk together flour, 3 tablespoons sugar, baking powder, and salt. Using a pastry blender or 2 forks, cut in butter until mixture resembles coarse crumbs.
- In a small bowl, stir together buttermilk and jam until smooth. Add buttermilk mixture and raspberries to flour mixture, stirring with a fork just until a dough begins to come together. Using hands, gently bring dough together in bowl.
- Turn out dough onto a lightly floured surface, and knead gently until smooth by patting dough and folding it in half 3 to 4 times. Using a rolling pin, roll out dough to a ¾-inch thickness. Using a 2¼-inch round cutter dipped in flour, cut as many scones as possible from dough without twisting cutter, rerolling scraps once. Place scones, evenly spaced, on prepared baking sheet. Freeze scones until firm, approximately 15 minutes.
- Brush tops of scones with beaten egg and sprinkle with remaining 1 tablespoon sugar.
- Bake until scones are golden brown, 16 to 20 minutes. Let cool on baking sheet for 5 minutes. Serve warm or at room temperature.

RECOMMENDED CONDIMENTS:

Clotted cream
Seedless raspberry jam

