

# Earl grey tea bag biscuits

- Nut-free
- Peanut-free
- Sesame-free
- Shellfish-free
- Seafood-free
- Vegetarian

Looking for a delicious afternoon tea treat? These crunchy biscuits are flavoured with Earl Grey tea and coated in chocolate. Perfect for dipping!

- Makes:30
- Cooktime:15 mins
- Preptime30 mins + cooling, setting and 45 mins chilling time
- + cooling, setting and 45 mins chilling time



## Ingredients

- 125g butter, softened
- ¼ cup (55g) caster sugar
- 1 Coles Australian Free Range Egg yolk
- 1 cup (150g) plain flour
- ¼ cup (35g) cornflour
- 1 tsp Earl Grey tea leaves
- 1 tsp vanilla bean paste

- 100g dark chocolate, melted

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

## Method

### 1. Step 1

Line 2 baking trays with baking paper.

### 2. Step 2

Use an electric mixer to beat the butter and sugar in a bowl until pale and creamy. Add the egg yolk and beat until well combined. Add flour, cornflour, tea leaves and vanilla and stir until the mixture just comes together. Shape into a disc and cover with plastic wrap. Place in the fridge for 30 mins to rest.

### 3. Step 3

Preheat oven to 160°C. Divide dough into 2 portions. Roll out 1 portion on a lightly floured surface to a 3mm-thick rectangle. Use a small sharp knife to cut the dough into 4cm x 6cm rectangles. Place on 1 lined tray. Trim the corners from 1 short end of each rectangle to make a tea bag shape. Repeat with remaining dough. Place in the fridge for 15 mins to rest.

### 4. Step 4

Use a 5mm piping nozzle or a straw to cut small holes in the trimmed end of each biscuit. Bake, swapping trays halfway through cooking, for 15 mins or until light golden. Set aside on the trays to cool completely.

### 5. Step 5

Place the melted chocolate in a small bowl. Dip the square end of each biscuit in chocolate. Return to the trays. Set aside to set.

### 6. Step 6

Decorate the biscuits with tags, if desired. Store in an airtight container at room temperature for up to 3 days.

## Nutrition Information

PER SERVE

Energy: 337kJ/81 Cals (4%)

Protein: 1g (2%)

Fat: 5g (7%)

Sat fat: 3g (13%)

Carb: 8g (3%)

Sugar: 3g (3%)

Fibre: 0.3g (1%)

Sodium: 29mg (1%)