

Matcha Green Tea Smoothie Bowl



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We've taken the pleasure of enjoying a cup of tea and a biscuit to a whole new level, thanks to this delicious Earl Grey Tea Biscuits recipe. We believe these are a perfect little something to have with a cup of tea. The tea leaf adds an interesting texture to the biscuit and the fragrant bergamot flavour is very pleasing.

We're thrilled to be able to share this Earl Grey Tea Biscuits recipe with it. It's been shared among friends over the years, so I am unsure of the origin. It is a great biscuit to accompany a cup of tea. You can experiment with the recipe by using different flavours of tea – we enjoy using Earl Grey Supreme.

Earl Grey Tea Biscuits Recipe

Ingredients:

155 grams softened butter
125 grams soft brown sugar
2 tablespoons [Earl Grey Supreme tea leaves](#)
60 grams milk chocolate finely chopped
1 egg beaten
2 cups plain flour

Pre-heat the oven to 180 degrees Celsius. Line baking trays with baking paper.

Cream the butter and sugar until light and fluffy. Beat in the tea leaves, chocolate and egg.

Fold in the flour to make a soft dough and shape into a cylinder about 25cms long. Wrap tightly in cling wrap and chill in the refrigerator for around one hour or until firm.

Cut the dough into 5 mm thick slices and arrange on the baking trays. Bake for 10 – 15 minutes or until golden. Cool on a cake rack.

Enjoy with your cup of tea.