

# Blueberry Basil Bliss Scones

## FOR THE SCONES:

2 C all-purpose flour	Zest of 1 lemon
1/4 C granulated sugar	1/4 C strong brewed Blueberry Basil Bliss tea, cooled
1 T baking powder	1/4 C heavy cream
1/2 t salt	1 lg egg
1/2 C unsalted butter, cold and cubed	1 t vanilla extract
1/2 C fresh blueberries	
1 T fresh basil, finely chopped	

## FOR THE BLUEBERRY BASIL BLISS GLAZE:

1/2 C confectioners' sugar	1/2 t lemon juice
2 T strong brewed Blueberry Basil Bliss tea, cooled	1 t fresh basil, finely chopped

**PREHEAT THE OVEN:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper.

**MIX DRY INGREDIENTS:** In a large bowl, whisk together the flour, sugar, baking powder, and salt.

**CUT IN THE BUTTER:** Add the cold, cubed butter to the flour mixture. Use a pastry cutter or your fingers to work the butter into the flour until the mixture resembles coarse crumbs.

**ADD BLUEBERRIES AND BASIL:** Gently fold in the blueberries, chopped basil, and lemon zest.

**COMBINE WET INGREDIENTS:** In a separate bowl, whisk together the cooled Blueberry Basil Bliss tea, heavy cream, egg, and vanilla extract.

**FORM THE DOUGH:** Pour the wet ingredients into the dry ingredients. Stir until just combined. Do not overmix.

**SHAPE THE SCONES:** Turn the dough out onto a lightly floured surface. Pat it into a circle about 1 inch thick. Cut the circle into 8 wedges and place them on the prepared baking sheet.

**BAKE:** Bake for 15-18 minutes, or until the scones are golden brown and a toothpick inserted into the center comes out clean.

**MAKE THE BLUEBERRY BASIL BLISS GLAZE:** In a small bowl, whisk together the confectioners' sugar, Blueberry Basil Bliss tea, lemon juice, and finely chopped basil until smooth.

**GLAZE THE SCONES:** Allow the scones to cool on the baking sheet for a few minutes before transferring them to a wire rack. Drizzle the Blueberry Basil Bliss glaze over the warm scones.