

Ginger-Peach Tea Scones with Crystallized Ginger

FOR THE TEA INFUSION:

1/2 C milk
2 T [Ginger-Peach Scones](#) tea

1/4 C finely chopped crystallized ginger
1/2 C Ginger-Peach Scones tea-infused milk (from above)
1 lg egg
1 t vanilla extract

FOR THE SCONES:

2 C all-purpose flour
1/4 C granulated sugar
1 T baking powder
1/2 t salt
1/2 t ground ginger
1/2 C unsalted butter, cold and cubed
1/2 C diced dried peaches

FOR THE GLAZE:

1 C powdered sugar
2-3 T brewed [Ginger-Peach Scones](#) tea (cooled)

PREPARE THE TEA INFUSION:

Heat the milk until just simmering, then add the Ginger-Peach Scones tea. Let steep for 10 minutes, then remove the tea bags and let the milk cool to room temperature.

MAKE THE SCONES:

Preheat your oven to 400°F. Line a baking sheet with parchment paper.

In a large mixing bowl, whisk together the flour, sugar, baking powder, salt, and ground ginger.

Add the cold, cubed butter to the flour mixture. Using a pastry cutter or your fingers, cut the butter into the flour until the mixture resembles coarse crumbs.

Stir in the diced dried peaches and crystallized ginger.

In a separate bowl, whisk together the tea-infused milk, egg, and vanilla extract. Gradually add the wet ingredients to the dry ingredients, mixing until just combined.

Turn the dough out onto a lightly floured surface and knead gently until it comes together.

Pat the dough into a 1-inch-thick circle and cut into 8 wedges.

Place the wedges on the prepared baking sheet and bake for 15-18 minutes, or until the scones are golden brown. Let cool on a wire rack.

PREPARE THE GLAZE:

In a small bowl, whisk together the powdered sugar and enough brewed ginger-peach tea to reach a drizzling consistency.

Drizzle the glaze over the cooled scones.

PREP AND COOKING TIMES:

Prep Time: 20 minutes

Cook Time: 15-18 minutes

Total Time: 35-38 minutes