



## English breakfast tea biscuits

by Suzy Pelta

### Ingredients

250g unsalted butter  
40g strong loose leaf English Breakfast Tea  
250g plain flour  
100g icing sugar  
Pinch of salt  
1 teaspoon milk

### Method

Melt the butter in a medium saucepan on the hob.

Once melted, add in the tea and leave for five minutes.

Take the saucepan off the heat and allow it to stand for five minutes.

In the meantime, mix together the flour, icing sugar and salt in a large bowl.

Once the five minutes is up, pour the tea butter through a sieve into the flour, icing sugar and salt. Press down on the tea to release as much butter as possible. Discard the tea leaves left in the sieve.

Using your hands, mix together the ingredients. Add in the milk and work together until you have dough.

Roll your dough into a log shape, cover in cling film and leave to chill in the fridge for 30 minutes.

10 minutes before the end of chilling time, preheat your oven to 180°C.

After your chilling time is up, remove the dough from the fridge. Slice into biscuits and place on a baking tray lined with baking parchment.

Pop the tray into the middle shelf of your oven for 12-15 minutes, until the biscuits are light golden brown.

Once baked, remove from the oven and place on a wire rack to cool.

Serve with a good strong cup of tea!

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