



Southern Fruited Spiced Tea Cookies

Surprise everyone by adding dry fruit flavored tea to holiday butter cookies

Spices:

2 bags peach or mango flavored tea, divided
1/2 cup hot water
1/2 teaspoon (each) ground cinnamon, ginger; nutmeg
1/8 teaspoon ground cloves
1/2 teaspoon salt

Dry Ingredients:

2 cups all-purpose flour
1-1/2 teaspoons baking powder

Cream Ingredients:

1 cup unsalted butter
3/4 cup granulated sugar
1 egg
1 teaspoon vanilla bean paste or extract

Frosting:

- 1-3/4 cups confectioners' sugar, sifted
- 2 Tablespoons unsalted butter, softened
- 2 Tablespoons prepared peach or mango fruited tea
- 4 Tablespoons fine chopped pecans
- 1 Tablespoon minced candied ginger

- 2 Place 1 tea bag inside a 1/2 cup hot water to seep for 15 minutes; remove tea bag; set prepared tea aside for the frosting.
- 3 Open the remaining tea bag and place the ground dry tea (about 1 teaspoon) in a small bowl. Stir in cinnamon, ginger, nutmeg, cloves, and salt. In a medium sized bowl, stir together, flour, baking powder, and combined spice mixture. Set aside.
- 4 In a mixing bowl, cream butter and sugar on medium speed until fluffy. Add egg and vanilla; beat until very creamy mixture forms. Slowly stir in dry ingredients just until dough forms. Dough will be a little soft. Place in medium sized bowl; cover; chill in refrigerator for 30 minutes or able to roll into small balls.
- 5 Preheat oven to 350 degrees F. oven. Line cookie sheets with silicone pads or parchment paper.
- 6 Use rounded 2 teaspoons of dough to roll dough into balls and place on prepared cookie sheets about 2-inches apart. Lightly press balls with a decorative cookie press or your hand. (If it sticks, use nonstick spray on bottom of glass to lightly press down cookies)
- 7 Bake cookies until edges are browned about 12 minutes; cool on pan 5 minutes; transfer to cooling rack to cool completely.
- 8 **Prepare Frosting:** In a small bowl, combine confectioners' sugar, soft butter, and about 2 Tablespoons of prepared tea or as needed to form a firm frosting. Place frosting in piping bag with a star tip; top the center of each cookie with frosting; Sprinkle with a small amount of combined pecans and candied ginger. Let frosting dry before serving. Yield: about 32 cookies

Cook's Note: Use your favorite fruit flavored tea in place of the peach or mango tea bags. Make sure that the tea is fine ground.

About the Recipe: If you traveled to the South in the U.S., we are sure that you enjoyed some delicious fruited spiced tea. Now it's time to try a new. sweet treat for the holidays – fruited tea cookies. The fruit tea adds a light blush of flavor to the mild spiced butter cookies. Top the cookies with soft buttercream frosting and a little ginger pecan crunch for a sweet touch.