



## Brambleberry Apple Bars

### Crumb Mixture

- 1 TT Scottish Oat Scone Mix
- 1/2 cup sugar
- 1 cup chopped pecans
- 1 cup butter, softened
- 1 egg

### Filling

- 1 jar Brambleberry Apple Preserves

1. Preheat oven to 350 degrees. (325 degrees if using a dark or non-stick baking pan.)
2. Combine all crumb ingredients together in a large bowl. Beat at low speed, scraping bowl often; mixture resembles coarse crumbs. (Reserve 2 cups of crumb mixture)
3. Press remaining crumb mixture on the bottom of a 13x9 greased pan. Spread preserves to within 1/2 inch of edge. Crumble the reserved crumb mixture over preserves.
4. Bake for 40-50 minutes until lightly browned. Cool for about 40 minutes and then cut into bars.



## Cocoa Kisses Brownie Bites

- 1 TT Cocoa Kisses Scone Mix
- 2/3 cups brown sugar
- 1 stick melted butter
- 3/4 cup Intense Chocolate Milk
- 1 teaspoon vanilla
- 1 egg
- 4 ounces mini chocolate chips

### Filling:

- Tealightful Treasures Oo La Orange Decadent Dessert Cream

1. Preheat oven to 350 degrees.
2. Mix all ingredients together except filling.
3. Spoon into mini muffin pans. Pans should be greased or use muffin cups.
4. Let cool and top with TT Oo La Orange.

Serve with TT Cocoa Kisses tea!



## Buttered Rum Pear Crisp

- 2 large Granny Smith apples, peeled, cored & sliced
- 4 firm pears, peeled, cored & sliced
- 3 tablespoons cornstarch
- 4 tablespoons TT Buttered Rum Tea ( brewed )
- 1 teaspoon apple pie spice
- 1 teaspoon ground ginger
- 1 tablespoon lemon zest

### Crumb Topping

- 6 tablespoons butter, softened
- 7.5 oz. Scottish Oat Scone Mix
- 1/2 cup granulated brown sugar
- 1 teaspoon apple pie spice

1. Preheat oven to 350 degrees. Grease 9 x 13 glass dish.
  2. Toss pear & apple slices with cornstarch.
  3. Mix brewed tea, spices and lemon zest; toss with fruit.
  4. Place in dish and bake 40-45 minutes.
- Serve with Tealightful Treasures Buttered Rum Tea!



## Spicy Cinnamon Rooibos Cake

- 1 TT Cinnamon Chip Scone Mix
- 1/2 cup brown sugar
- 1/4 cup vegetable oil
- 1-1/2 cups TT Apple Pie Preserves
- 6 oz. cinnamon apple yogurt
- 1/4 cup brewed
- TT Spicy Cinnamon Rooibos

1. Preheat oven to 350 degrees. Lightly grease 8x8 inch square baking pan.
2. Mix sugar, oil, apple pie preserves, yogurt and brewed Rooibos.
3. Add to dry scone mix and gently fold until moistened.
4. Spread into prepared pan. Bake for 40-45 minutes.
5. Serve with warm Apple Pie Preserves.

Enjoy with a cup of Spicy Cinnamon Rooibos tea!