



Maple Nut Pear Scones with Cinnamon Pear Butter

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1 Tealightful Treasures Scottish Oat Scone Mix
1/2 teaspoon cinnamon
2 tablespoons light brown sugar
1 ripe Bartlett pear diced
6 tablespoons melted butter or margarine
1 6oz. container maple or caramel yogurt
3 tablespoons maple syrup
1/2 cup toasted pecans

Directions: Pour TT Scottish Oat Scone Mix into large bowl. Add cinnamon, brown sugar, diced pear, 1/4 cup chopped toasted pecans, mix well. Melt butter in microwave in small bowl, add yogurt and maple syrup, mix. Add butter mixture to dry ingredients. Fold mixture until blended. Use hands to form a ball and move to wax paper or cutting board. Form dough into a round, sprinkle with remaining 1/4 cup pecans and press to form 1 inch round. Cut into 8 equal pie shaped wedges. Separate wedges into individual pieces and place on light colored cookie sheet. Bake 400 degrees for 12-15 minutes.

Enjoy with Cinnamon Pear Butter and TT Cinnamon Pear Rooibos!

Cinnamon Pear Butter:

1 large very ripe Bartlett pear, peeled, cored and mashed
1/4 tsp cinnamon
1/4 cup softened butter (no substitutions)
1 tbsp. maple syrup



Turtle Shortbread Bars

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1 Tealightful Treasures Perfect Shortbread Mix
1 cup very soft butter (two sticks)

Directions: Preheat oven to 350 degrees. Cream butter thoroughly with electric mixer. Add contents of package to butter gradually, mix well until dough forms into large ball. Omit step to form into 3/4 inch balls. Instead, press prepared dough into 9x9 pan. Bake at 300 degrees for 20-25 minutes.

Ingredients For Turtle Topping

1/2 cup butter
1/2 cup packed light brown sugar
2 tablespoons light corn syrup
1/2 cup sweetened condensed milk
1/2 cup chopped toasted pecans
1 1/4 cup milk chocolate chips

In a 2 quart saucepan, combine 1/2 cup butter, brown sugar, corn syrup, and sweetened condensed milk. Bring to a boil. Continue to boil for 5 minutes. Remove from heat and beat vigorously with a wooden spoon for about 3 minutes. Pour over baked crust. Cool entire pan until caramel layer becomes firm.

Top caramel layer with 1/2 cup chopped toasted pecans

Place chocolate in a microwave-safe bowl. Heat for 1 minute, then stir and continue to heat and stir at 20 second intervals until chocolate is melted and smooth. Pour chocolate over the caramel layer and spread evenly to cover completely.

Chill. Cut into 1 inch squares. Serve with Tealightful Treasures Pecan Pie Tea!