

Coco Truffle Scones

3 cups unbleached all-purpose flour
2 tablespoons baking powder
6 tablespoons cold butter, cut into small pieces
6 tablespoons sugar
1/2 cup golden raisins
1 cup milk
3 tablespoons [Coco Truffle](#) loose tea

Preheat oven to 400 degrees. Warm milk on stove and add Coco Truffle tea in an infuser, let steep about 5 mins, set aside. In a medium bowl, stir the flour and baking powder together until well blended. Using a pastry cutter, 2 knives, or your fingers, cut or rub the butter in until the mixture resembles coarse crumbs. Stir in the sugar and raisins and mix well. Quickly stir in the milk to make a firm dough. Turn the dough out onto a floured work surface and knead lightly until smooth. Roll out to a 3/8-in. thickness and cut into 2-in. rounds with a pastry cutter. Place the scones 1 inch apart on a parchment-lined or greased baking sheet, brush with a little milk, and bake in preheated oven for 15-20 minutes, or until lightly golden. Let cool slightly on a wire rack. Serve warm.

PREP Time 20 minutes

Makes 12 scones