

# Blueberry Almond Oat Score

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## Ingredients

1 Tealightful Treasures Scottish Oat Score  
1 8oz. container vanilla yogurt (naturally sweetened)  
4 tablespoons melted butter  
3 tablespoons almond milk  
1/2 to 3/4 cup fresh blueberries  
1 1/2 teaspoon almond extract  
1/2 cup slivered toasted almonds  
2 teaspoons lemon zest - optional  
Glaze (Optional) or serve with Lemon Almond Cream - See Recipe on the back of this card  
1 1/4 cup confectioners sugar  
3 tablespoons almond milk  
1/2 teaspoon of almond extract

## Preparation:

Preheat Oven to 400 degrees

Add scone mix to large mixing bowl. Mix yogurt, butter, almond milk, fresh blueberries, almond extract, 1/4 cup toasted almonds and lemon zest. Add liquid mixture to dry scone mix. Gently fold until dry ingredients are wet. Form a ball and move to wax paper. Flatten dough into 1 inch thick round. Cut into 8 pie shaped wedges. Bake 10-12 minutes.

Mix confectioners sugar with almond milk and almond extract. Consistency should be fluid  
Drizzle glaze onto cooled scones and top with remaining almonds.

Prep: 10 minutes; cool 10 minutes before glazing.

Yield: Makes about 8 large scones



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# Lemon Almond Cream

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1 package Tealightful Treasures Lovin Lemon Creme  
1 teaspoon almond extract  
1 tablespoon fresh lemon juice  
1 tablespoon lemon zest  
8oz. cream cheese softened  
1/4 to 1/2 chilled heavy cream

## Preparation:

Put Lovin Lemon Creme mix in medium size bowl  
Add almond extract, lemon juice, lemon zest and softened cream cheese. Beat with hand mixer until mixture is smooth. Slowly add chilled heavy cream and continue beating to desired consistency. Chill for at least 1/2 hour.



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Prep Time: 5 minutes; chill up to one hour.  
Serve with Tealightful Treasures Scones!



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# Peach Passion Tea Punch

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## Ingredients

6 cups water  
4 tablespoons of Tealightful Treasures Peach Passion Tea  
1/2 bottle (about 15oz) peach nectar  
1 (6-oz.) can frozen passion fruit juice concentrate, thawed  
1/4 cup mint - infused simple syrup - see recipe  
1 (1-liter) bottle ginger ale, chilled  
1 (1-liter) bottle club soda, chilled  
Garnish: fresh mint sprigs  
Edible flowers

## Preparation:

Bring 6 cups water to a boil in a medium saucepan; add 4 tablespoons TT Peach Passion Black Tea. Cover and steep only 4 minutes.

Strain tea with mesh strainer into a 1-gallon container; add peach nectar, passion fruit concentrate and mint infused simple sugar syrup. Cover and chill 8 hours or overnight.

Pour chilled tea mixture into a punch bowl. Stir in gingerale and club soda just before serving. Garnish, with fresh mint and flowers.

Prep: 5 minutes, cook: 5 minutes, Steep: 4 minutes, Chill: 8 hours.

Yield: Makes about 1 gallon



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