



RUNAMOKTM MAPLE



TEA AND SCONES WITH RUNAMOK

EAT · DRINK · INDULGE

APRICOT SCONES WITH MAPLE-GINGER GLAZE

4 cups all-purpose flour
2 Tbs baking powder
½ tsp salt
⅓ cup granulated sugar
½ cup butter, diced

1 ¾ cup half and half
½ cup chopped dried apricots
3 Tbs confectioner's sugar
1–2 Tbs **Ginger Root
Infused Maple Syrup**

Preheat oven to 375 °F. Place a piece of parchment paper on a cookie sheet.

In a large bowl, combine flour, baking powder, salt and sugar. Add the butter and combine with your fingers until crumbly. Mix in half and half and stir until well incorporated. Fold in the chopped apricots.

Place the dough on a floured surface and roll it to ¾ inch. Cut with a 3-inch round cookie cutter and put the rounds on the cookie sheet.

Bake in the oven for 25 to 30 minutes or until slightly browned on top and the interior is fully cooked. Remove from the oven to cool.

Mix the confectioners' sugar and **Ginger Root Infused Maple Syrup** to a very thick consistency. Spread a thin layer over each scone and serve.

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Runamok Maple Syrup: Product of the USA

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CHEATER'S CHAI

First brew some black tea. Then, add a healthy pour of milk followed by some **Cardamom Infused** and **Cinnamon + Vanilla Infused Maple Syrup**. How much you add is up to you, depending upon how sweet you like your tea. Start with a teaspoon of each and then taste to see if you want to add more.

Some other tea pairing suggestions:

Earl Grey Tea

- Runamok Smoked Maple Syrup
- Cardamom Infused

Mint Tea

- Makrut Lime-leaf Infused
- Cardamom Infused

Green Tea

- Hibiscus Flower Infused
- Cardamom Infused
- Cinnamon + Vanilla Infused

Chamomile Tea

- Cardamom Infused
- Cinnamon + Vanilla Infused
- Makrut Lime-Leaf Infused
- Runamok Smoked Maple Syrup

Black Tea

- Cardamom Infused
- Cinnamon + Vanilla Infused

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