Morning Mark CLASSIC ENGLISH BREAKFAST TEA

Bold, brisk, and beautifully British.

INGREDIENTS:

- 1 English Breakfast tea bag or 1 tsp loose leaf English Breakfast tea
- 1 cup (240 ml) boiling water
- 1–2 tbsp milk (whole, oat, or your choice)
- 1–2 tsp sugar or honey (to taste)

INSTRUCTIONS:

Brew tea in boiling water for 4–5 minutes. Add milk and sweetener to taste. Stir gently and serve warm.

PAIR WITH:

Warm buttered scones topped with clotted cream and strawberry jam —or— a slice of lemon drizzle cake for a bright citrus contrast.

Scan for full recipe





Spice Seil CHAITEA LATTE

A swirl of warmth wrapped in tradition.

INGREDIENTS:

- 1 black tea bag or 1 tsp loose leaf black tea
- 1 cup (240 ml) water
- ½ cup (120 ml) milk (whole, oat, or your choice)
- 1 cinnamon stick
- 2 cardamom pods, lightly crushed
- 2 whole cloves
- 2–3 slices fresh ginger
- 3–4 black peppercorns
- 1–2 tsp honey or sugar (to taste)

INSTRUCTIONS:

Simmer water with spices and tea for 5–7 minutes. Strain. Add steamed milk and sweetener. Stir gently and serve warm.

PAIR WITH:

Warm cinnamon rolls or chewy molasses cookies—perfect for curling up with a mug of chai.





JASMINE GREEN TEA WITH HONEY

Soft floral notes kissed with golden sweetness

INGREDIENTS:

- 1 tsp jasmine green tea leaves or 1 jasmine green tea bag
- 1 cup (240 ml) water, just below boiling (about 175–185°F / 80–85°C)
- 1–2 tsp honey (to taste)

INSTRUCTIONS:

Steep jasmine green tea in hot water for 2–3 minutes. Strain if using loose leaf. Stir in honey and serve warm.

PAIR WITH:

Light cucumber sandwiches for a refreshing bite —or— almond cookies for a subtle, nutty complement.



Lemon Lull

LEMON GINGER HERBAL TEA

A gentle citrus hug to ease the day

INGREDIENTS:

- 1½ cups (360 ml) water
- 4–5 thin slices fresh ginger
- Peel from ½ lemon (use a vegetable peeler for wide strips)
- 1–2 tsp honey (to taste)

INSTRUCTIONS:

Boil ginger and lemon peel in water for 10 minutes. Strain into a mug. Stir in honey and serve warm.

PAIR WITH:

Honey-glazed earrot sticks for a sweet-savory crunch —or— lemon shortbread for a buttery citrus echo.



Verdant Whisk
MATCHA

MATCHA LATTE WITH VANILLA

Earthy elegance in every green sip.

INGREDIENTS:

- 1 tsp matcha powder
- $\frac{1}{4}$ cup (60 ml) hot water (heated to about $\frac{1}{75}$ °F / 80°C)
- ¾ cup (180 ml) milk (whole, oat, or your choice)
- ¼ tsp vanilla extract
- 1–2 tsp honey or sugar (optional, to taste)

INSTRUCTIONS:

Whisk matcha powder with hot water until smooth and frothy. Heat milk with vanilla extract, then froth. Pour over matcha and stir gently to combine.

PAIR WITH:

Soft mochi for a chewy contrast —or—vanilla bean macarons for a delicate, floral echo.





Dark Mint Drift PEPPERMINT TEA WITH DARK CHOCOLATE SYRUP

Cool and decadent with a hint of mystery.

INGREDIENTS:

- 1 tsp dried peppermint leaves or 1 peppermint tea bag
- 1 cup (240 ml) boiling water
- 1-2 tsp dark chocolate syrup (to taste)

INSTRUCTIONS:

Steep peppermint leaves in boiling water for 5–7 minutes. Strain if using loose leaf. Drizzle in dark chocolate syrup and stir gently. Serve warm.

PAIR WITH:

Dark chocolate truffles for a luxurious bite —or—peppermint bark for a festive crunch.





Amber Spice ROOIBOS TEAWITH CINNAMON AND ORANGE PEEL

Cozy spice meets golden calm.

INGREDIENTS:

- 1 rooibos tea bag or 1 tsp loose leaf rooibos
- 1 cup (240 ml) boiling water
- 1 cinnamon stick
- 2–3 strips orange peel (use a vegetable peeler)

INSTRUCTIONS:

Brew rooibos tea with cinnamon stick and orange peel in boiling water for 5–7 minutes. Strain if using loose leaf. Serve warm.

PAIR WITH:

Spiced pumpkin bread for a cozy seasonal bite —or—orange zest cookies for a bright, citrusy finish.



Hibiscus Frost

ICED HIBISCUS TEA WITH LIME

Tart and chill with a jewel-toned twist.

INGREDIENTS:

- 2 hibiscus tea bags or 2 tsp dried hibiscus petals
- 1 cup (240 ml) boiling water
- 1–2 tsp honey or sugar (optional, to taste)
- Juice from ½ lime
- Ice cubes

INSTRUCTIONS:

Brew hibiscus tea in boiling water for 5–7 minutes. Sweeten if desired. Chill completely. Serve over ice and stir in fresh lime juice.

PAIR WITH:

Fresh fruit salad for a juicy contrast —or— lime cheesecake bites for a creamy, tangy treat.



Earl Whisper EARL GREY WITH LAVENDER AND HONEY

Lavender-laced and quietly luxurious.

INGREDIENTS:

- 1 Earl Grey tea bag or 1 tsp loose leaf Earl Grey
- 1 cup (240 ml) boiling water
- A pinch of dried lavender flowers (culinary grade)
- 1-2 tsp honey (to taste)

INSTRUCTIONS:

Steep Earl Grey tea with lavender flowers in boiling water for 4–5 minutes. Strain if using loose leaf. Stir in honey and serve warm.

PAIR WITH:

Earl Grey-infused shortbread for a buttery echo—or—lavender honey madeleines for a delicate floral finish.





TURMERIC GOLDEN MILK TEA

Golden roots and creamy comfort.

INGREDIENTS:

- 1 cup (240 ml) milk (whole, almond, oat, or your choice)
- 1 tsp ground turmeric
- A pinch of black pepper
- ¼ tsp ground cinnamon
- 1-2 tsp honey (to taste)
- Optional: 2-3 slices fresh ginger

INSTRUCTIONS:

Heat milk gently with turmeric, black pepper, cinnamon, and ginger (if using). Simmer for 5 minutes, stirring occasionally. Remove from heat, stir in honey, and serve warm.

PAIR WITH:

Roasted spiced nuts for a savory crunch —or—turmeric roasted chickpeas for a bold, earthy bite.





Orchard Veil WHITE PEONY TEAWITH FRESH PEAR

Cool and decadent with a hint of mystery.

INGREDIENTS:

- 1 white peony tea bag or 1 tsp loose leaf white peony tea
- 1 cup (240 ml) water, just below boiling (175–185°F / 80–85°C)
- Thin slices of fresh pear (Bosc or Bartlett recommended)

INSTRUCTIONS:

Steep white peony tea in hot water for 3–4 minutes. Strain if using loose leaf. Serve with pear slices on the side or gently placed in the cup.

PAIR WITH:

Pear and brie crostini for a savory-sweet bite —or—light almond cake for a tender, nutty finish.



Mint Mirage MOROCCAN MINT TEA

Refreshing clarity with a desert twist.

INGREDIENTS:

- 1 tsp loose leaf green tea or 1 green tea bag
- 1 cup (240 ml) boiling water
- A handful of fresh mint leaves
- 1-2 tbsp sugar (or more, traditionally generous)

INSTRUCTIONS:

Brew green tea with mint leaves in boiling water for 5 minutes. Strain if using loose leaf. Stir in sugar until fully dissolved. Serve warm or chilled.

PAIR WITH:

Date-stuffed pastries for a rich, chewy bite —or— flaky baklava for a honeyed crunch.



Cider Nest APPLE CINNAMON BLACK TEA

Orchard warmth in a fireside cup.

INGREDIENTS:

- 1 black tea bag or 1 tsp loose leaf black tea
- 1 cup (240 ml) boiling water
- 1 cinnamon stick
- 2–3 thin slices fresh apple or 2 thsp apple juice
- Optional: 1 tsp honey or maple syrup (to taste)

INSTRUCTIONS:

Brew black tea with cinnamon stick in boiling water for 5 minutes. Add apple slices or juice, and steep for 2 more minutes. Strain if needed. Serve warm.

PAIR WITH:

Warm apple turnovers for a flaky, fruit-filled bite —or— cinnamon sugar donuts for a cozy, indulgent treat.





SENCHA GREEN TEA WITH LEMON ZEST

Bright citrus with a clean finish.

INGREDIENTS:

- 1 tsp loose leaf Sencha green tea or 1 Sencha tea bag
- 1 cup (240 ml) hot water (heated to about 175°F / 80°C)
- A small twist of lemon zest

INSTRUCTIONS:

Steep Sencha green tea in hot water for 1-3 minutes. Strain if using loose leaf. Add lemon zest and serve warm.

PAIR WITH:

Lemon poppy seed muffins for a bright, citrusy bite —or— light rice crackers for a clean, savory crunch.





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Berry Ember SPICED CRANBERRY TEA

Deep berry spice with a comforting glow.

INGREDIENTS:

- 1 black tea bag or 1 tsp loose leaf black tea
- ½ cup (120 ml) cranberry juice
- 1 cup (240 ml) boiling water
- 1 cinnamon stick
- 2 whole cloves
- Optional: 1–2 tsp honey or maple syrup (to taste)

INSTRUCTIONS:

Brew black tea in boiling water with cinnamon and cloves for 5 minutes. Stir in cranberry juice and heat gently until warm. Strain if needed. Sweeten to taste and serve.

PAIR WITH:

Cranberry scones for a tart, buttery bite —or— white chocolate cranberry cookies for a festive, creamy treat.



Floral Fade CHAMOMILE AND ROSEHIP HERBAL TEA

Petal-soft and gently fading into calm

INGREDIENTS:

- ½ tsp dried chamomile flowers
- ½ tsp dried rosehip pieces
- 1 cup (240 ml) boiling water

INSTRUCTIONS:

Steep chamomile and rosehip together in boiling water for 5–7 minutes. Strain and serve warm.

PAIR WITH:

Honey oat cookies for a rustic, comforting bite —or—rosewater shortbread for a fragrant, buttery finish.



Vanilla Smoke

LAPSANG SOUCHONG WITH VANILLA BEAN

Bold and smooth with a smoky kiss

INGREDIENTS:

- 1 tsp loose leaf Lapsang Souchong or 1 tea bag½ tsp dried rosehip pieces
- 1 cup (240 ml) boiling water
- A small piece of vanilla bean or 1–2 drops vanilla extract
- Optional: 1 tsp honey (to taste)

INSTRUCTIONS:

Brew Lapsang Souchong in boiling water for 4–5 minutes. Add vanilla bean or extract and stir gently. Sweeten if desired, Serve warm.

PAIR WITH:

Smoked gouda cheese and crackers for a savory echo—or— vanilla almond biscotti for a crisp, sweet contrast.





Golden Orchard GINGER PEACH BLACK TEA

Sunset sweetness with peachy charm.

INGREDIENTS:

- 1 black tea bag or 1 tsp loose leaf black tea
- 1 cup (240 ml) boiling water
- 1 thsp dried peach pieces
- 3-4 thin slices fresh ginger

INSTRUCTIONS:

Brew black tea with peach pieces and ginger slices in boiling water for 5–7 minutes. Strain if using loose leaf. Serve warm.

PAIR WITH:

Peach cobbler bars for a buttery, fruit-filled bite —or—ginger snap cookies for a crisp, spiced crunch.





Coastal Cream

MATCHA WITH COCONUT MILK AND SEA SALT

Island-inspired and luxuriously light.

INGREDIENTS:

- 1 tsp matcha powder
- ¼ cup (60 ml) hot water (heated to about 175°F / 80°C)
- ¾ cup (180 ml) coconut milk
- A tiny pinch of sea salt
- Optional: 1 tsp honey or maple syrup (to taste)

INSTRUCTIONS:

Whisk matcha powder with hot water until smooth. Heat and froth coconut milk, then stir in sea salt. Pour over matcha and combine gently. Sweeten if desired.

PAIR WITH:

Coconut macaroons for a chewy tropical bite —or—salted caramel chocolates for a rich, indulgent contrast.



Pomegranate Pop

HIBISCUS AND POMEGRANATE ICED TEA

Vibrant, tart, and ready to sparkle.

INGREDIENTS:

- 2 hibiscus tea bags or 2 tsp dried hibiscus petals
- 1 cup (240 ml) boiling water
- ½ cup (120 ml) pomegranate juice
- Ice cubes
- Optional: 1–2 tsp honey or sugar (to taste)

INSTRUCTIONS:

Brew hibiscus tea in boiling water for 5–7 minutes. Sweeten if desired. Chill completely. Mix with pomegranate juice and serve over ice.

PAIR WITH:

Pomegranate glazed pastries for a rich, fruity bite —or— berry tarts for a vibrant, tangy finish.



Herbal Light LEMON BALM AND HONEY HERBAL TEA

Garden-fresh and naturally soothing.

INGREDIENTS:

- 1 tbsp fresh lemon balm leaves (or 1 tsp dried)
- 1 cup (240 ml) boiling water
- 1-2 tsp honey (to taste)

INSTRUCTIONS:

Steep lemon balm leaves in boiling water for 5 minutes. Strain if needed. Stir in honey and serve warm.

PAIR WITH:

Lemon drizzle cake for a citrusy lift—or— honey almond granola bars for a wholesome, nutty crunch.





Cardamom Cream

ASSAM TEA WITH CARDAMOM AND CREAM

Spiced silk with a creamy finish

INGREDIENTS:

- 1 tsp loose leaf Assam black tea or 1 tea bag
- 1 cup (240 ml) boiling water
- 2-3 crushed cardamom pods
- ¼ cup (60 ml) cream or milk (whole, oat, or your choice)
- Optional: 1 tsp sugar or honey (to taste)

INSTRUCTIONS:

Brew Assam tea with crushed cardamom pods in boiling water for 5 minutes. Strain if needed. Add cream or milk and sweeten to taste. Serve warm.

PAIR WITH:

Cardamom-spiced shortbread for a fragrant crunch —or—buttery croissants for a classic, flaky complement.



Minted Berry BLUEBERRY GREEN TEA WITH FRESH MINT

Juicy berries meet herbal cool.

INGREDIENTS:

- 1 green tea bag or 1 tsp loose leaf green tea
- 1 cup (240 ml) boiling water
- 1 tbsp dried blueberries or 1 tsp blueberry syrup
- · A few fresh mint leaves
- Optional: 1–2 tsp honey (to taste)

INSTRUCTIONS:

Brew green tea, blueberries, and mint leaves in boiling water for 3-5 minutes. Strain if needed. Sweeten to taste and serve warm or chilled.

PAIR WITH:

Blueberry muffins for a soft, fruity bite —or— fresh mint chocolate chip cookies for a cool, indulgent twist.





Spiced Haven CHAI ROOIBOS TEA LATTE

A cozy blend for quiet moments.

INGREDIENTS:

- 1 tsp loose leaf rooibos or 1 rooibos tea bag
- 1 cup (240 ml) water
- ½ tsp chai spice blend (or a mix of cinnamon, cardamom, cloves, ginger)
- ½ cup (120 ml) steamed milk (any variety)
- 1–2 tsp honey or maple syrup (to taste)

INSTRUCTIONS:

Simmer rooibos tea with chai spices in water for 5–7 minutes. Strain if needed. Add steamed milk and sweetener. Stir gently and serve warm.

PAIR WITH:

Spiced pumpkin muffins for a seasonal treat —or—chai-flavored cookies for a double dose of cozy spice.



Citrus Thread JASMINE AND **LEMONGRASS** TEA

Bright citrus with a tranquil twist.

INGREDIENTS:

- 1 jasmine tea bag or 1 tsp loose leaf jasmine tea
- 1 cup (240 ml) boiling water
- 1 fresh lemongrass stalk, lightly crushed

INSTRUCTIONS:

Brew jasmine tea with lemongrass stalk in boiling water for 5 minutes. Strain if needed. Serve warm or chilled.

PAIR WITH:

Light lemon bars for a zesty, sweet finish —or lemongrass chicken skewers for a savory, aromatic bite.





Currant Twist

BLACKCURRANT BLACK TEA WITH LEMON

Bold fruit meets citrus edge.

INGREDIENTS:

- 1 black tea bag or 1 tsp loose leaf black tea
- 1 cup (240 ml) boiling water
- 1 tbsp blackcurrant syrup or 1 tbsp dried blackcurrants
- 1 tsp fresh lemon juice
- Optional: 1 tsp honey (to taste)

INSTRUCTIONS:

Brew black tea with blackcurrant syrup or dried berries in boiling water for 5 minutes. Stir in lemon juice. Strain if needed. Sweeten to taste and serve warm or iced.

PAIR WITH:

Blackcurrant tarts for a rich, jammy bite —or—lemon poppy seed cookies for a bright, textured finish.







Orange Spark SPICED

SPICED ORANGE BLACK TEA

Zesty spice with a festive flicker.

INGREDIENTS:

- 1 black tea bag or 1 tsp loose leaf black tea
- 1 cup (240 ml) boiling water
- 1 tsp dried orange peel
- 1 cinnamon stick
- 2 whole cloves
- Optional: 1 tsp honey or maple syrup (to taste)

INSTRUCTIONS:

Brew black tea with orange peel, cinnamon stick, and cloves in boiling water for 5–7 minutes. Strain if needed. Sweeten to taste and serve warm.

PAIR WITH:

Orange-glazed gingerbread for a rich, spiced bite —or—spiced orange biscotti for a crisp, citrusy crunch.



Ginger Green GINGER LEMON GREEN TEA

Sharp, clean, and full of vitality.

INGREDIENTS:

- 1 green tea bag or 1 tsp loose leaf green tea
- 1 cup (240 ml) hot water (heated to about 175°F / 80°C)
- 3–4 thin slices fresh ginger
- 1 tsp fresh lemon juice
- Optional: 1 tsp honey (to taste)

INSTRUCTIONS:

Steep green tea with ginger slices in hot water for 3–5 minutes. Stir in lemon juice. Strain if needed. Sweeten to taste and serve warm or chilled.

PAIR WITH:

Lemon ginger cake for a soft, spiced bite —or—crystallized ginger pieces for a bold, chewy kick.



Velvet Vanilla

EARL GREY WITH VANILLA AND CINNAMON STICK

Smooth and spiced with a whisper of sweetness.

INGREDIENTS:

- 1 Earl Grey tea bag or 1 tsp loose leaf Earl Grey
- 1 cup (240 ml) boiling water
- 1 cinnamon stick
- ¼ tsp vanilla extract or a small piece of vanilla pod
- Optional: 1 tsp honey or sugar (to taste)

INSTRUCTIONS:

Brew Earl Grey tea with cinnamon stick in boiling water for 5 minutes. Add vanilla extract or pod and steep 1–2 more minutes. Strain if needed. Sweeten to taste and serve warm.

PAIR WITH:

Vanilla bean panna cotta for a silky, floral finish —or—cinnamon sugar donuts for a warm, nostalgic bite.





Petal Ronge

HIBISCUS AND ROSE PETAL TEA

Bold florals with a romantic edge.

INGREDIENTS:

- 1 tsp dried hibiscus petals
- 1 tsp dried rose petals
- 1 cup (240 ml) boiling water
- Optional: 1–2 tsp honey or rose syrup (to taste)

INSTRUCTIONS:

Steep hibiscus and rose petals in boiling water for 5–7 minutes. Strain and sweeten if desired. Serve warm or chilled.

PAIR WITH:

Rose-flavored macarons for a fragrant, chewy treat —or—hibiscus fruit bars for a tangy, jewel-toned bite.





Cider Mest WARM SPICED APPLE CIDER TEABLEND

Orchard warmth in a fireside cup.

INGREDIENTS:

- 1 cup (240 ml) apple cider
- I strong black tea bag or 1 tsp loose leaf black tea
- 1 cinnamon stick
- 2 whole cloves
- 1 pinch ground allspice
- Optional: 1 tsp maple syrup or brown sugar (to taste)

INSTRUCTIONS:

Heat apple cider with cinnamon, cloves, and allspice until steaming. Brew black tea separately and steep for 4–5 minutes. Combine with spiced cider. Strain if needed. Sweeten to taste and serve warm.

PAIR WITH:

Warm cinnamon rolls for a gooey, spiced indulgence —or— spiced apple cake for a rustic, orchard-inspired treat.