



## ORANGE TEA STRIPS

- 2 Cups Sifted Flour
- 3 Teaspoons Baking Powder
- 1/4 Teaspoon Nutmeg
- 1/2 Teaspoon Salt
- 2 Tablespoons Sugar
- 1 Tablespoon Grated Orange Rind
- 1/4 Cup Butter
- 1/4 Cup orange Juice
- 1/2 Cup Milk
- 2 Tablespoons Butter
- 1/4 Cup Honey
- 1 Tablespoon Cream
- 1/4 Teaspoon Cinnamon

## DIRECTIONS

1. Sift together dry ingredients.
2. Add rind then cut in butter.
3. Add juice and milk and stir to a soft dough.
4. Pat out to 1/2 inch thick.
5. Cut into strips 1/2x2 inches.
6. Bake for 8 minutes in a 450 degree oven.
7. Combine butter, honey, cream and cinnamon.
8. Apply to strips while they are still hot.