



A HALLOWEEN EVENT

# Tea and Tarot!

An ENCHANTED evening of tea, Halloween treats,  
and Tarot!

Beanblossom's Tea & Tarot, San Borromeo

OCTOBER 31 • 6:30PM



# Chocolate Peanut Butter Cup Scones

## Ingredients:

3  $\frac{3}{4}$  C bread flour

$\frac{1}{4}$  C sugar

3 T baking powder

$\frac{1}{4}$  C cocoa powder

$\frac{1}{4}$  tsp salt

8 T cold unsalted butter

1  $\frac{1}{4}$  C milk


1 bag Reese's Baking Cups and  
Reese's Pieces Candy



Heat oven to 375 degrees F. ....

Mix flour, cocoa powder, sugar, baking powder, and salt in a medium-sized bowl. Cut butter into cubes and mix into the flour mixture with your fingers, crushing the butter, until the mix is coarse and sandy.

Add milk and stir until almost combined. Add bag of Reese's and mix in. You may need to add extra milk, a tablespoon at a time, until the mix is incorporated. Knead dough in the bowl to incorporate all the flour.



Roll out to 1" thick. Cut squares 2  $\frac{1}{2}$  inches in diameter, or cut into triangular wedges 2  $\frac{1}{2}$  inches at the base. Bake on ungreased cookie sheet until light golden brown. Circles take approximately 15 minutes. Triangles will usually take 20-25 minutes.

