

SPICED CHOCOLATE TEA BISCUITS

Biscuits au Chocolat Épicé pour le Thé

Source: The Gilded Table – December Edition

Prep Time: 15 min | **Cook Time:** 10-12 min

Yield: 24 small tea biscuits



Recipe Description

These spiced chocolate tea biscuits are small, tender morsels meant for quiet winter afternoons — gently sweet, lightly spiced, and touched with cocoa for warmth rather than richness. Inspired by early 20th-century tea biscuits, they were designed to be served alongside hot chocolate, mulled wine, or afternoon tea, offering comfort without heaviness and just enough indulgence for the season.

Ingredients

Dry Ingredients

- 4 cups all-purpose flour
- $\frac{1}{3}$ cup granulated sugar
- 2 tablespoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon freshly grated nutmeg (*optional but recommended*)

Fat & Mix-ins

- $\frac{1}{2}$ cup cold butter, cut into small pieces
- 1 cup semi-sweet chocolate mini morsels

Wet Ingredients

- 4 large eggs, divided
- 1 cup evaporated milk
- $1\frac{1}{2}$ teaspoons vanilla extract
- 2 tablespoons milk



Where recipes read like love letters.

Instructions

1. **Prepare the dry mixture:** In a large bowl, whisk together flour, sugar, baking powder, salt, and nutmeg.
2. **Cut in the butter:** Using a pastry blender or two knives, cut in the cold butter until the mixture resembles coarse crumbs. Stir in the chocolate morsels.
3. **Mix the wet ingredients:** In a medium bowl, beat 3 eggs, the evaporated milk, and vanilla extract until combined.
4. **Form the dough:** Add the wet mixture to the dry ingredients all at once. Stir gently with a fork until a soft dough forms.
5. **Shape:** Turn dough out onto a lightly floured surface. Knead gently 6–8 times. Pat dough to about $\frac{3}{4}$ -inch thickness and cut with a $2\frac{1}{2}$ -inch biscuit cutter.
6. **Prepare for baking:** Place biscuits on lightly greased baking sheets. Beat the remaining egg with the 2 tablespoons milk and lightly brush over the tops.
7. **Bake in a 400°F (205°C) oven** for 14–16 minutes, or until golden brown.
8. **Serve:** Remove to wire racks. Serve warm.

Notes

- The nutmeg adds warmth without overpowering the chocolate
- These are perfect with tea, mulled wine, or eggnog
- They freeze well and rewarm beautifully
- Styling-wise, they belong beside linen, greenery, and candlelight

Inveniam viam aut faciam.

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