



A  
DRAYCOTT ABBEY  
ROMANCE

# CHRISTINA SKYE

*A Highlander for Christmas*

**BONUS!**

A Debbie Macomber  
Christmas Short Story

A Recipe From The Kitchen Of  
**CHRISTINA SKYE**

**JARED MACNEIL'S TRADITIONAL EARL GREY SHORTBREAD COOKIES**

**Makes 2-1/2 dozen**

1 cup pastry flour  
1/4 tsp salt  
1/2 tsp vanilla extract  
1/4 cup confectioner's (powdered) sugar

1 tbsp loose Earl Grey tea leaves (Preferably Trader Joe's Lady Grey), Approximately 4 opened bags  
1/2 cup unsalted butter, soft  
1/2 tbsp orange zest -- finely grated

Open the tea bags. Crush the loose tea leaves by hand to a fine powder. Take a moment to inhale the rich scent....Mix the tea, flour and salt. In a separate bowl cream the butter. Once it is fluffy, add powdered sugar, orange zest and vanilla. Mix all the ingredients well. Then add the flour/tea blend in two batches. Mix **well**.

Shape the prepared dough on a floured surface. Divide in half. Roll out in 1-1/2 inch diameter logs. Completely cover in plastic wrap and chill well in refrigerator. While the oven is preheating to 350°F, cut the logs into 1 inch segments and shape into circles. Bake for 12 to 15 minutes, just until the edges are golden. Do not over cook. Cool on a wire rack before serving.



*[www.christinaskye.com](http://www.christinaskye.com)*