Earl Grey Shortbread

From the teas.co.uk wiki

Earl Grey shortbread grinds the tea leaves straight into the sugar, so the bergamot perfumes the whole biscuit rather than sitting in stray flecks. The buttery crumb carries the citrus oil, and because there is no brewing liquid the dough stays short and snappy. It uses Tetley Earl Grey.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Earl Grey Shortbread recipe. Canonical: https://teas.co.uk/recipes/biscuits/earl-grey-shortbread/*

For a sharper, more citrus version, drizzle the cooled biscuits with a thin lemon-juice icing, which doubles down on the bergamot. For a caffeine-free batch, the same method works just as well with rooibos: see the Earl Grey rooibos shortbread.

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