Earl Grey Rooibos Shortbread

From the teas.co.uk wiki

Earl Grey rooibos shortbread is classic British shortbread with the dry tea leaf folded straight into the dough, so the bergamot is baked through every piece rather than brushed on top. Tearing open three Dragonfly Organic Earl Grey Rooibos bags gives you about the right amount of leaf; break it to a coarse confetti so you still see the flecks.

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

The rest is standard shortbread, with cornflour for that short, sandy snap and a light hand so the dough does not toughen. Do not skip the chill: as the dough firms in the fridge, the bergamot oils settle into the soft butter, and that is what gives the baked biscuit its real Earl Grey character. A scatter of demerara before baking adds the crunch on top. For a caffeinated version, the same biscuit works with black Earl Grey shortbread.

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