

# Honey and Earl Grey Tea Box



[Flora's](#) Honey and Earl Grey Tea Box recipe appears in the [Biscuits](#) episode of Season 3 of [The Great British Baking Show](#).

## Ingredients

- **For the lemon and honey box:**
- 390g softened unsalted butter
- 200g caster sugar
- 100g light brown sugar
- 180g honey
- 1.050kg plain flour
- 3 tsp bicarb of soda
- Zest of 3 large unwaxed lemons
- Whole milk
- **For the Earl Grey biscuits:**
- 400g softened unsalted butter
- 190g caster sugar
- 10g honey
- 100g ground almonds
- 500g plain flour
- Pinch of fine sea salt
- 2-3 tsp earl grey leaves, ground
- 5 bags of Earl Grey tea
- 400g white chocolate – cheap, not vanilla-flecked
- **For the honeycomb:**
- 100 grams caster sugar
- 4 tbsp golden syrup
- 1 ½ tsp bicarbonate of soda
- **For the Royal icing:**
- 2 egg whites
- Lemon juice
- 620g icing sugar
- Yellow and red food colouring in paste form
- **For the marzipan bees:**
- 250 blanched almonds
- 50g icing sugar
- 25ml water

- Black and yellow food colouring in paste form- Sugarflair (Christmas Red, Primrose Yellow + Autumn Leaf)
- Flaked almonds
- Pot of clear honey and honeycomb for display

## Directions

1. **For the lemon and honey box:** Beat the butter, sugars, golden syrup and honey together in a freestanding mixer until smooth. Add the flour, bicarb and lemon zest and beat until a dough forms. You may need to add a little milk. Roll out to approximately 1/2cm thick on a floured work surface cut to size using the templates, making sure you have a top bottom and four sides. Bake at 180C for 15-30 minutes depending on the size of the piece.
2. **For the Earl Grey biscuits:** Beat the butter, sugar and honey together in a free standing mixer until smooth. Add the ground almonds, flour, salt and ground earl grey leaves. Beat until a dough forms. Roll out on a floured work surface and cut into even rectangles, trimming the two top corners of each at a 45 degree angle. Using the end of a paintbrush pierce a hole in the middle at the top of the biscuits. Bake at 180C/160 fan for around 12-15 minutes or until lightly golden.
3. **For the honeycomb:** Make the honey comb by heat the sugar and syrup together. Do not stir. Continue to heat until you have a bubbling amber mass. Add the bicarb and beat vigorously. Pour into a lined baking tray.
4. Heat the white chocolate in a double boiler until melted. Dip the bottom of each biscuit in the chocolate and sprinkle with some smashed up honeycomb. Allow to set before tying on the tea back strings.
5. **For the Royal icing:** Make the royal icing by beating the egg whites, sugar and a little lemon in a free standing mixer. Continue until smooth. Add more lemon juice if quite stiff. Spoon 2/3 in a large disposable piping bag. Add some colouring to the remaining icing and beat. You are looking to match the colour of the honey comb so adjust as appropriate. Spoon this into a separate piping bag.
6. On each side of the box as well as the lid pipe an ornate floral pattern using both colours of icing all over following the design template. Allow to set before gluing the sides of the box together with the remaining white icing. Allow to set fully before placing the tea bags inside.
7. **For the marzipan bees:** To make the marzipan bees blitz the almonds in a food processor until a paste forms. Add the icing sugar and some water and blitz again until smooth. Dye a small amount of marzipan with the black food coloring. Roll the yellow marzipan into small balls for the bodies and roll the black into long thin lengths. Cut into sets of three strips and place on the backs of the bees body. Add two small black dots for eyes and two flaked almonds for wings. Place all around and inside the box and present with the decorated lid sitting at an angle on top.

Produced by: