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TEA, IN A COOKIE? *That's a reason to indulge!*

Straying from a tried and true recipe can conjure up pleasant surprises. Susan Ho, the owner of Tea Aura Inc., has fiddled with a conventional shortbread cookie recipe and added loose-leaf teas to her artisan shortbread cookie batter, and baked them into tea-leaf shapes.

Through positive reviews via family and friends as well as many recipe testing and development sessions, she has narrowed down the different shortbread varieties to, Earl Grey; Rooibos Chai; Matcha Green Tea; Chocolate Mint; and Lavender Currant, which is now her best seller.

Each cookie is lovingly hand crafted with high quality teas. There are no added colours, preservatives or artificial flavours, JUST THE GOODNESS OF TEA!

Coming up with creative product ideas is Susan's joy and her goal is to develop other innovative tea-flavoured foods of both a sweet and savoury mixtures.

MATCHA GREEN TEA

These cookies have an initial earthy flavour but finishes with a smooth sweetness. Green tea is known for its high antioxidants and benefits on overall health and wellness.

CHOCOLATE MINT

A timeless blend of chocolate and mint. The taste of bitter sweet chocolate indulgence with a hint of refreshing mint

ROOIBOS CHAI

A choice for the more adventurous. Sweet cherry notes of the rooibos tea from a native African bush, blended with the traditional Indian Masala spices. Rooibos tea is naturally caffeine free and high in antioxidants.

EARL GREY

Bright and fragrant black tea delicately scented with Bergamot. A classic favourite with many tea drinkers.

LAVENDER CURRANT

A calming blend of lavender and sweet currants makes this a great cookie to just sit back and relax with.

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