



A Quiet Tea Spot

Where Life Relaxes with a Cup of Tea

Tea-Infused Marshmallow Mixes

By [Tea Enthusiast](#) October 20, 2009



If you're looking for a creative experience, try making your own marshmallows with these tea-infused mixes. Made by the creators Woodland Fairy Acres, the creators of [Old World Floral Scone Mixes](#), these marshmallow mixes contain pure cane sugar, corn syrup solids, unflavored bloom gelatin, cornstarch, confectioner's sugar (sugar, corn-starch), salt, and of course various tea blends.

The Earl of Grey Tea-Infused

Marshmallow Mix

The [Earl of Grey handmade marshmallow mix](#) is flavored with a blend of black teas, blue cornflower blossoms, oil of Bergamot, and flavoring. Great with iced coffee and black tea drinks like London Fog Tea Latte.

Empress Moon Tea-Infused Marshmallow Mix

[Empress Moon marshmallow mix](#) is a beautiful blend of Sencha and Assam green teas, pink Hibiscus and rose petals, blue mallow and cornflower blossoms, sunflower petals, English Chamomile, and flavoring. It tastes like a floral bouquet with a hint of green tea. These marshmallows go great with iced green teas, Chamomile tisanes and white chocolate beverages.

Knight's Black Orchid Tea-Infused Marshmallow Mix

[Knight's Black Orchid marshmallow mix](#) has a slightly smoky coffee taste from Assam black teas, Madagascar Bourbon vanilla pieces, and flavoring. Delicate and soft, this handmade marshmallow mix pairs beautifully with vanilla spritzers, iced coffee or black Tea drinks.

Other marshmallow mixes include Indian Princess, Chinese Almond Cookies, Ruby Hibiscus and a [floral collection](#) that matches the [Old World Floral Scone Mixes](#).

Give them a try. I'm looking forward to enjoying them with hot chocolate as well. Yum!!