

Delightful Afternoon Tea Recipes You Can Easily Make at Home

Ingredients:

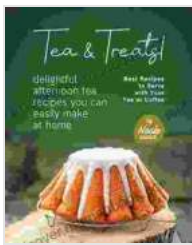
- 2 cups all-purpose flour, plus more for dusting
- 1/2 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, cold and cut into small pieces
- 1 cup buttermilk

Instructions:

1. Preheat oven to 425 degrees F (220 degrees C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
3. Use your fingers to work the butter into the flour mixture until it resembles coarse crumbs.
4. Add the buttermilk and stir until the dough just comes together. Do not overmix.

5. Turn the dough out onto a lightly floured surface and pat it into a circle about 1-inch thick.
6. Use a sharp knife to cut the dough into 8 equal triangles.
7. Place the scones on the prepared baking sheet and bake for 10-12 minutes, or until golden brown.
8. Serve warm with your favorite toppings, such as butter, jam, or clotted cream.

Ingredients:



Tea & Treats!: Delightful Afternoon Tea Recipes You Can Easily Make at Home by Noah Wood

★★★★☆ 4.5 out of 5

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Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 99 pages
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- 12 slices white bread, thinly sliced
- 1/4 cup butter, softened
- 1/4 cup mayonnaise
- 1/4 cup shredded cheddar cheese

- 1/4 cup chopped ham
- 1/4 cup chopped cucumber
- Salt and pepper to taste

Instructions:

1. Spread the butter on one side of each slice of bread.
2. On 6 of the slices, spread the mayonnaise.
3. Top with the ham, cheese, and cucumber.
4. Season with salt and pepper to taste.
5. Place the remaining 6 slices of bread on top of the ham mixture.
6. Cut the sandwiches into thirds or fourths.
7. Serve immediately or wrap in plastic wrap and refrigerate for later.

Ingredients:

For the crust:

- 1 cup all-purpose flour
- 1/2 cup sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, cold and cut into small pieces
- 1 large egg yolk

- 1 tablespoon cold water

For the filling:

- 1 cup fresh fruit, such as berries, peaches, or apricots
- 1/2 cup sugar
- 1 tablespoon cornstarch
- 1/4 cup water
- 1 tablespoon lemon juice

Instructions:

For the crust:

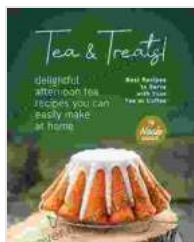
1. Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
3. Use your fingers to work the butter into the flour mixture until it resembles coarse crumbs.
4. Add the egg yolk and water and stir until the dough just comes together. Do not overmix.
5. Form the dough into a ball and wrap it in plastic wrap. Refrigerate for at least 30 minutes.
6. On a lightly floured surface, roll out the dough to a 12-inch circle.

7. Transfer the dough to the prepared baking sheet and trim the edges.
8. Bake for 10-12 minutes, or until golden brown.
9. Let cool completely before filling.

For the filling:

1. In a medium bowl, combine the fruit, sugar, cornstarch, water, and lemon juice.
2. Stir until the cornstarch is dissolved.
3. Pour the filling into the cooled tart crust.
4. Bake for 15-20 minutes, or until the filling is bubbling and thickened.
5. Let cool slightly before serving.

These are just a few of the many delightful afternoon tea recipes that you can easily make at home. With a little planning and preparation, you can host a beautiful and memorable afternoon tea party for your friends and family.



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