

# Delightful Afternoon Tea Recipes You Can Easily Make At Home

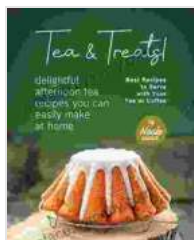
## Must-Have Ingredients for Afternoon Tea

Before we dive into the recipes, let's take a look at the essential ingredients you'll need to have on hand for a successful afternoon tea party:

- **Tea:** Of course, no afternoon tea is complete without tea! Choose your favorite black tea, green tea, or herbal tea.
- **Milk:** Milk is a traditional accompaniment to afternoon tea, and it can be used in tea sandwiches, pastries, and cakes.
- **Sugar:** Sugar is another essential ingredient for afternoon tea. It can be used to sweeten tea, pastries, and cakes.
- **Butter:** Butter is used to make tea sandwiches, pastries, and cakes. It adds richness and flavor to these treats.
- **Flour:** Flour is used to make pastries and cakes. It provides structure and texture to these treats.
- **Eggs:** Eggs are used to make pastries and cakes. They add richness, flavor, and structure to these treats.
- **Baking powder:** Baking powder is used to make pastries and cakes rise. It helps to create a light and fluffy texture.
- **Baking soda:** Baking soda is used to make pastries and cakes rise. It helps to neutralize the acidity of other ingredients, such as buttermilk or yogurt.

- **Salt:** Salt is used to enhance the flavor of tea sandwiches, pastries, and cakes.

## Classic Afternoon Tea Delicacies



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

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Now that you have your ingredients ready, let's get started on the recipes! Here are some classic afternoon tea treats that are sure to please everyone:

### Cucumber Tea Sandwiches

Cucumber tea sandwiches are a classic afternoon tea treat. They are light, refreshing, and easy to make.

Ingredients:

- 1 English cucumber, thinly sliced
- 1/2 cup cream cheese, softened

- 1/4 cup finely chopped fresh dill
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 8 slices white bread, crusts removed

#### Instructions:

1. In a medium bowl, combine the cream cheese, dill, salt, and pepper. Mix until well combined.
2. Spread the cream cheese mixture evenly over the cucumber slices.
3. Top with another cucumber slice.
4. Cut the sandwiches into quarters.

## **Scones**

Scones are a traditional British tea treat. They are light, fluffy, and perfect for serving with jam and cream.

#### Ingredients:

- 2 cups all-purpose flour
- 3 tablespoons sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup cold unsalted butter, cut into small cubes

- 1 egg, lightly beaten
- 1/2 cup milk
- 1/4 cup dried cranberries (optional)
- 1/4 cup chopped walnuts (optional)

#### Instructions:

1. Preheat oven to 425 degrees F (220 degrees C).
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
3. Add the butter and use your fingers to work it into the flour mixture until it resembles coarse crumbs.
4. In a separate bowl, whisk together the egg and milk.
5. Add the wet ingredients to the dry ingredients and mix until just combined. Do not overmix.
6. Fold in the cranberries and walnuts, if desired.
7. Turn the dough out onto a lightly floured surface and knead gently for a few seconds.
8. Pat the dough into an 8-inch circle.
9. Cut the dough into 8 wedges.
10. Place the scones on a baking sheet lined with parchment paper.
11. Bake for 12-15 minutes, or until the scones are golden brown on top.
12. Serve warm with jam and cream.

## Lemon Bars

Lemon bars are a sweet and tart treat that is perfect for afternoon tea. They are easy to make and always a crowd-pleaser.

Ingredients:

- 1 cup all-purpose flour
- 1/2 cup powdered sugar
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, cold and cut into small cubes
- 1 large egg yolk
- 1 tablespoon ice water

For the filling:

- 1 cup granulated sugar
- 1/4 cup cornstarch
- 1/2 teaspoon salt
- 1 cup water
- 1/2 cup fresh lemon juice
- 1 tablespoon grated lemon zest
- 2 tablespoons unsalted butter, cold and cut into small cubes

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Line an 8x8-inch baking pan with parchment paper.
3. In a medium bowl, whisk together the flour, powdered sugar, and salt.
4. Add the butter and use your fingers to work it into the flour mixture until it resembles coarse crumbs.
5. Add the egg yolk and ice water and mix until just combined.
6. Press the dough into the bottom of the prepared baking pan.
7. Bake for 15-20 minutes, or until the crust is golden brown.
8. Remove from the oven and let cool completely.
9. To make the filling, whisk together the granulated sugar, cornstarch, and salt in a medium saucepan.
10. Gradually whisk in the water until the mixture is smooth.
11. Bring the mixture to a boil over medium heat, stirring constantly.
12. Reduce the heat to low and simmer for 1-2 minutes, or until the mixture has thickened.
13. Remove from the heat and stir in the lemon juice and lemon zest.
14. Let the filling cool for a few minutes, then pour it over the cooled crust.
15. Refrigerate for at least 4 hours, or overnight.
16. Cut into bars and serve.

## **Unique and Modern Afternoon Tea Treats**

In addition to the classic afternoon tea treats, there are also many unique and modern twists on traditional favorites. Here are a few ideas to get you started:

- **Savory Scones:** Instead of sweet scones, try making savory scones with cheese, herbs, or bacon.
- **Fruit Tartlets:** Make individual fruit tartlets with a variety of fresh fruits, such as berries, peaches, or apricots.
- **Mini Quiches:** Make bite-sized quiches with your favorite fillings, such as cheese, vegetables, or meat.
- **Tea Infused Cupcakes:** Make cupcakes infused with your favorite tea flavor, such as Earl Grey or lavender.
- **Macarons:** Macarons are a delicate and colorful French pastry that is perfect for afternoon tea.

### **Tips for Hosting an Afternoon Tea Party**

Now that you have some delicious afternoon tea recipes under your belt, here are a few tips for hosting a successful afternoon tea party:

- **Set a pretty table:** Set your table with a tablecloth, teacups, saucers, and napkins. You can also add some fresh flowers or candles to create a welcoming atmosphere.
- **Offer a variety of teas:** Offer your guests a variety of teas to choose from, such as black tea, green tea, and herbal tea.
- **Serve a selection of treats:** Serve a variety of tea sandwiches, pastries, and cakes. You can also offer some savory treats, such as

mini quiches or cheese straws.

- **Relax and enjoy:** Afternoon tea is all about relaxing and socializing with friends and family. So sit back, enjoy your tea and treats, and chat with your guests.

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Afternoon tea is a wonderful way to relax and enjoy the company of friends and family. With the recipes and tips provided in this article, you can easily create a delightful afternoon tea experience at home. So next time you're looking for a special way to treat your loved ones, host an afternoon tea party and enjoy some delicious treats together.



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