**Teacake**

A teacake in England is a light yeast-based sweet bun containing dried fruit, typically served toasted and buttered. In the U.S. teacakes can be cookies or small cakes.

**Southern Tea Cakes** By Paula Deen  
  
Yield:6 to 8 dozen cookies  
  
Ingredients  
4 cups all-purpose flour plus more for rolling  
1 teaspoon baking soda  
2 teaspoons baking powder  
2 cups sugar  
2 eggs  
1/2 cup buttermilk  
1/2 pound (2 sticks) butter, softened  
1 teaspoon vanilla  
  
  
Directions  
Preheat oven to 350 degrees F.  
  
In a large bowl sift flour, baking soda, and baking powder together. Add remaining ingredients and blend well. Dough will be soft and wet. On a floured surface shape the dough into a disk, cover with plastic wrap and refrigerate for 1 hour. Flour surface again and roll dough out until approximately 1/4 inch thick. Cut dough into desired shapes and bake on a slightly greased sheet pan for 10 to 12 minutes.  
  
  
  
Read more at: <http://www.foodnetwork.com/recipes/paula-deen/southern-tea-cakes-recipe.html?oc=linkback>

**POUND CAKE:**

This **recipe** is over 100 years old and is the original kind of **pound cake**: it contains 1 **pound** each of butter, sugar, eggs and flour and contains no salt, baking powder or flavoring (but flavoring such as vanilla extract or almond extract can be added if desired!)

**Million Dollar Pound Cake Recipe**

**Ingredients**

1 pound butter, softened

3 cups sugar

6 large eggs

4 cups all-purpose flour

3/4 cup milk

1 teaspoon almond extract

1 teaspoon vanilla extract

**Preparation**

Beat butter at medium speed with an electric mixer until creamy. (The butter will become a lighter yellow color; this is an important step, as the job of the mixer is to incorporate air into the butter so the cake will rise. It will take 1 to 7 minutes, depending on the power of your mixer.) Gradually add sugar, beating at medium speed until light and fluffy. (Again, the times will vary, and butter will turn to a fluffy white.) Add eggs, 1 at a time, beating just until yellow yolk disappears.

Add flour to creamed mixture alternately with milk, beginning and ending with flour. Beat at low speed just until blended after each addition. (The batter should be smooth and bits of flour should be well incorporated; to rid batter of lumps, stir gently with a rubber spatula.) Stir in extracts.

Pour into a greased and floured 10-inch tube pan. (Use vegetable shortening or butter to grease the pan, getting every nook and cranny covered. Sprinkle a light coating of flour over the greased surface.)

Bake at 300° for 1 hour and 40 minutes or until a long wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 to 15 minutes. Remove from pan, and cool completely on a wire rack.

Note: For testing purposes only, we used White Lily All-Purpose Flour.

# Praline Bundt Cake

[](http://www.myrecipes.com/recipe/praline-bundt-cake)

## Ingredients

1 cup chopped pecans

1 cup butter, softened

1 (8-oz.) package cream cheese, softened

1 (16-oz.) package dark brown sugar

4 large eggs

2 1/2 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1 (8-oz.) container sour cream

2 teaspoons vanilla extract

[Praline Icing](http://www.myrecipes.com/recipe/praline-icing)

[Sugared Pecans](http://www.myrecipes.com/recipe/sugared-pecans-1)

## Preparation

1. Arrange 1 cup pecans in a single layer on a baking sheet. Bake at 350° for 5 to 7 minutes or until toasted. Cool on a wire rack 15 minutes or until completely cool. Reduce oven temperature to 325°.

2. Beat butter and cream cheese at medium speed with an electric mixer until creamy. Gradually add brown sugar, beating until well blended. Add eggs, 1 at a time, beating just until blended after each addition.

3. Sift together 2 1/2 cups flour and next 3 ingredients. Add to butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat batter at low speed just until blended after each addition. Stir in toasted pecans and vanilla. Spoon batter into a greased and floured 12-cup Bundt pan.

4. Bake at 325° for 1 hour and 15 minutes or until a long wooden pick inserted in center comes out clean. Cool cake in pan on a wire rack 15 minutes; remove from pan to wire rack, and let cool 30 minutes or until completely cool.

5. Prepare Praline Icing, and spoon immediately over cake. Sprinkle top of cake with Sugared Pecans.

# Lemon-Poppy Seed Bundt Cake

[](http://www.myrecipes.com/recipe/lemon-poppy-seed-bundt-cake)

**Ingredients**

CAKE:

1 1/4 cups granulated sugar

6 tablespoons unsalted butter, softened

1/4 cup canola oil

2 large eggs

1 tablespoon grated lemon rind

2 tablespoons fresh lemon juice

1 teaspoon vanilla extract

10 ounce cake flour (about 2 1/2 cups)

1/4 cup poppy seeds

1 1/2 teaspoons baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1 cup 1% low-fat buttermilk

Baking spray with flour

GLAZE:

1 tablespoon unsalted butter

1 cup powdered sugar

3 to 4 teaspoons fresh lemon juice

Grated lemon rind (optional)

**Preparation**

1. Preheat oven to 350°.

2. Place granulated sugar, 6 tablespoons butter, and oil in a large bowl; beat with a mixer at medium speed until well blended (about 5 minutes). Add eggs, 1 at a time, beating well after each addition. Beat in 1 tablespoon lemon rind, 2 tablespoons lemon juice, and vanilla. Weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour and next 4 ingredients (through salt), stirring well with a whisk. Add flour mixture and buttermilk alternately to sugar mixture, beginning and ending with flour mixture.

3. Spoon batter into 12-cup Bundt pan coated with baking spray. Bake at 350° for 38 to 40 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 15 minutes on a wire rack; remove from pan. Invert cake onto a plate.

4. To prepare glaze, combine 1 tablespoon butter, powdered sugar, and 3 teaspoons lemon juice in a medium bowl; stir until smooth, adding remaining 1 teaspoon lemon juice, if necessary, to reach drizzling consistency.

5. Spoon glaze over cake. Sprinkle with grated lemon rind, if desired. Cool completely before slicing.

**GLAZED LEMON- BLUEBERRY POPPY SEED BUNDT CAKE**

**Ingredients**

CAKE:

Cooking spray

1 1/2 tablespoons dry breadcrumbs

1 3/4 cups granulated sugar

3/4 cup butter, softened

4 large eggs

13 3/4 ounces all-purpose flour (about 3 cups)

1 tablespoon baking powder

1 tablespoon poppy seeds

1/2 teaspoon baking soda

1/2 teaspoon salt

1 1/2 cups fresh blueberries

3/4 cup nonfat buttermilk

1/3 cup fresh lemon juice (about 3 lemons)

1 teaspoon vanilla extract

1 teaspoon lemon extract

GLAZE:

1 cup powdered sugar

1 tablespoon nonfat buttermilk

1 tablespoon fresh lemon juice

**Preparation**

1. Preheat the oven to 350°.

2. To prepare cake, coat a 12-cup Bundt pan with cooking spray; dust with breadcrumbs.

3. Combine granulated sugar and butter in a large bowl; beat with a mixer at medium speed until light and fluffy (about 5 minutes). Add eggs, one at a time, beating well after each addition. Weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour and next 4 ingredients (through salt); stir with a whisk. Add blueberries to flour mixture; toss to coat. Combine 3/4 cup buttermilk, 1/3 cup juice, and extracts. Add flour mixture and buttermilk mixture alternately to sugar mixture, beginning and ending with flour mixture. Pour batter into prepared pan.

4. Bake at 350° for 45 minutes or until a wooden pick inserted in center comes out clean. Cool pan on a wire rack 10 minutes. Remove cake from pan; cool on rack.

5. To prepare glaze, place powdered sugar in a small bowl; add 1 tablespoon buttermilk and 1 tablespoon juice, stirring with a whisk until combined. Pour glaze over warm cake; cool completely.

## BANANA CRUMB MUFFINS

## Ingredients

*  1 1/2 cups all-purpose flour
*  1 teaspoon baking soda
*  1 teaspoon baking powder
*  1/2 teaspoon salt
*  3 bananas, mashed
*  3/4 cup white sugar
*  1 egg, lightly beaten
*  1/3 cup butter, melted
*  1/3 cup packed brown sugar
*  2 tablespoons all-purpose flour
*  1/8 teaspoon ground cinnamon
*  1 tablespoon butter
*  Add all ingredients to list

## Directions

1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease 10 muffin cups, or line with muffin papers.
2. In a large bowl, mix together 1 1/2 cups flour, baking soda, baking powder and salt. In another bowl, beat together bananas, sugar, egg and melted butter. Stir the banana mixture into the flour mixture just until moistened. Spoon batter into prepared muffin cups.
3. In a small bowl, mix together brown sugar, 2 tablespoons flour and cinnamon. Cut in 1 tablespoon butter until mixture resembles coarse cornmeal. Sprinkle topping over muffins.
4. Bake in preheated oven for 18 to 20 minutes, until a toothpick inserted into center of a muffin comes out clean.

# French Breakfast Muffins

"These muffins are delicious! The cinnamon sugar topping flavors them perfectly. This is my 10 year old brother's favorite recipe (he even makes them on his own from time to time)."

## Ingredients

*  1 1/2 cups all-purpose flour
*  1/2 cup white sugar
*  1 1/2 teaspoons baking powder
*  1/4 teaspoon ground nutmeg
*  1/8 teaspoon salt
*  1 egg, lightly beaten
*  1/2 cup milk
*  1/3 cup butter, melted
*  1/4 cup white sugar
*  1/2 teaspoon ground cinnamon
*  1/3 cup butter, melted
*  Add all ingredients to list

## Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease muffin cups or line with paper muffin liners.
2. In a medium mixing bowl, stir together flour, 1/2 cup sugar, baking powder, nutmeg and salt. Make a well in the center of the mixture. Stir together egg, milk and 1/3 cup melted butter. Add egg mixture to flour mixture; stir until just moistened (batter may be lumpy). Spoon batter into prepared muffin cups.
3. Bake in preheated oven for 20 to 25 minutes. Meanwhile, combine 1/4 cup sugar, cinnamon When muffins are finished baking, dip tops of muffins in the melted butter, and then in the cinnamon sugar mixture. Serve warm.

**Lemon Tea Cake**  
  
  
Recipe courtesy of Melissa d'Arabian  
  
Ingredients

Cake:  
1/2 cup (1 stick) unsalted butter, softened, plus more for greasing  
1/2 cup sugar  
2 eggs  
1 teaspoon vanilla extract  
1 cup all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
Juice and zest of 1/2 lemon

Glaze:  
3/4 cup confectioners' sugar  
Zest and juice of 1/2 lemon  
  
  
Directions  
For the cake: Preheat the oven to 350 degrees F. Grease an 8-inch-square pan. Cream the butter and sugar in a medium bowl until light and fluffy, using a hand mixer (about 3 minutes). Add the eggs one at a time while mixing, and then add the vanilla. Sift together the flour, baking powder and salt in a small bowl. Add half the flour to the butter mixture and combine. Add the lemon juice and zest, mix, and add the remaining flour, mixing again to combine. Pour into the prepared pan. Bake until the cake springs back when lightly pressed, about 20 minutes.  
  
For the glaze: Combine the confectioner's sugar, lemon zest and lemon juice and mix well. Mix until thoroughly incorporated. Pour over the cake.  
  
  
Read more at: http://www.foodnetwork.com/recipes/melissa-darabian/lemon-tea-cake-recipe.html?oc=linkback

***Russian Tea Cakes***

*(also* known as Mexican Wedding Cakes, and polvorones )

*Nice little cookies that go perfectly with a good strong cup of tea.*

### INGREDIENTS

* 1cup [butter](http://www.food.com/about/butter-141) or 1 cup [margarine](http://www.food.com/about/margarine-421), softened
* 1⁄2cup [powdered sugar](http://www.food.com/about/powdered-sugar-140)
* 1teaspoon [vanilla](http://www.food.com/about/vanilla-350)
* 2 1⁄4cups [all-purpose flour](http://www.food.com/about/flour-64)
* 1⁄4teaspoon [salt](http://www.food.com/about/salt-359)
* 3⁄4cup finely chopped nuts
* [powdered sugar](http://www.food.com/about/powdered-sugar-140)

### DIRECTIONS

1. Heat oven to 400 degrees F.
2. Beat butter, 1/2 cup powdered sugar and the vanilla in large bowl with electric mixer on medium speed, or mix with spoon.
3. Stir in flour and salt.
4. Stir in nuts.
5. Shape dough into 1-inch balls.
6. Place about 2 inches apart on ungreased cookie sheet.
7. Bake 8 to 9 minutes or until set but not brown.
8. Immediately remove from cookie sheet; roll in powdered sugar.
9. Cool completely on wire rack.
10. Roll in powdered sugar again.

# Rich Cream Scones

These scones get their light, flaky texture from the butter that is layered into the dough

**SOURCE:**MARTHA STEWART LIVING, FEBRUARY 2012

## INGREDIENTS

* 1 cup cake flour (not self-rising)
* 2 cups all-purpose flour, plus more for rolling and cutting
* 1/2 cup sugar, plus more for sprinkling
* 2 teaspoons baking powder
* 1/2 teaspoon baking soda
* Salt
* 1 1/2 sticks cold unsalted butter, cut into small pieces
* 1 1/4 cups cold heavy cream, plus more for brushing
* 1/4 teaspoon pure vanilla extract

## DIRECTIONS

1. Preheat [oven](http://www1.macys.com/shop/search?keyword=oven" \t "_blank) to 375 degrees. Sift together flours, sugar, baking powder, baking soda, and 3/4 teaspoon [salt](http://www.amazon.com/Gourmet-Salt-Sampler-Das/dp/B009M9LAMW/" \t "_blank) in a large bowl. Cut in butter with a pastry blender or rub in with your fingers. (The largest pieces should be the size of small peas.) With your fingertips, flatten butter pieces into small disks. Cover with plastic wrap, and refrigerate until butter is very firm, about 20 minutes.
2. Combine cream and vanilla in a small bowl, and stir into flour mixture with a wooden spoon until almost absorbed and dough just comes together. Turn out dough onto a lightly floured work surface; roll out into an 8-by-10-inch rectangle. With a short side facing you, fold rectangle into thirds, as you would a letter. Rotate dough a quarter turn clockwise. Repeat rolling out, folding, and rotating dough 2 more times. With floured hands, pat out dough to a 1 1/4-inch thickness, and cut out as many rounds as possible with a floured 2 1/4-inch round biscuit cutter. Gather scraps, reroll once, and cut out more rounds (you should have a total of 12).
3. Place scones 2 inches apart on parchment-lined baking sheets. Brush tops with cream, and sprinkle with sugar. Bake until golden brown, 18 to 20 minutes, rotating sheets halfway through. Let cool on sheets. Serve warm or at room temperature.

## Real Irish Scones

Makes 8 to 10 (1 1/2-inch) scones

2 cups unbleached all-purpose flour   
1 tablespoon baking powder   
2 teaspoons granulated sugar   
1 teaspoon fine salt  
4 tablespoons unsalted butter, softened to room temperature  
1/2 to 3/4 cup milk, cream, or a combination

Preheat the oven to 400°F. Place a baking sheet lined with parchment paper or a Silpat in the oven.

Sift together the flour, baking powder, sugar, and salt into a mixing bowl. Use your fingertips to work the butter into the dry ingredients until the mixture just holds together. Working the mixture as little as possible, add 1/2 cup milk and mix until it forms into a soft, slightly sticky ball. Add more milk if needed to reach desired consistency.

Place the dough on a very lightly floured work surface. Using a floured rolling pin, gently roll the dough to a 1-inch thick slab. Slice the dough into triangles with a floured knife or bench scraper, or dip a biscuit cutter in flour and cut out the individual scones.

Remove the baking tray from the oven and arrange the scones on it. Bake 8 minutes, turn the scones over, and bake another 4 to 6 minutes, or until just barely brown.

Serve with butter, preserves, and freshly whipped cream.

### Scone Variations

* Herb:Add a few tablespoons chopped fresh thyme, rosemary, chives or sage to the dry mixture.
* Cheese: Add 1/2 cup grated cheddar or Parmesan cheese to the dry mixture. Brush the tops with beaten egg or cream and sprinkle with more grated cheese.
* Currant: Add 1/2 cup currants (or raisins) to the dry mixture.
* **To reheat leftover scones**, warm them at 350°F for 2 to 3 minutes or until warmed through.
* **To freeze leftover scones,**wrap the completely cooled scones in plastic wrap, then place them in a zip-top bag or freezer-safe storage container. To reheat, thaw at room temperature in the plastic wrap, then unwrap and reheat as above at 350°F.