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Southern Tea Cake Cookies

Introduction

Southern tea cake cookies are a delightful treat that embody the essence of Southern

baking. These cookies are known for their rich, buttery flavor and soft texture, making them a perfect accompaniment to a cup of tea or coffee. Often enjoyed by families at gatherings and celebrations, these cookies have a warm nostalgia that transports you to simpler times. With easy-to-follow instructions, you can whip up a batch in no time and share the joy with friends and family.

Ingredients

Flour - 3 cups
Sugar - 1 cup
Butter - 1 cup (softened)
Eggs - 2 large
Baking powder - 1 tablespoon
Vanilla extract - 1 teaspoon
Salt - 1/2 teaspoon

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time - 10 to 12 minutes
Total Time - 25 to 30 minutes
Yield - Approximately 24 cookies



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Detailed Directions and Instructions

Preheat the Oven

Begin by preheating your oven to 350°F (175°C). This ensures that the cookies bake evenly.

Prepare Baking Sheets

Line two baking sheets with parchment paper or silicone baking mats to prevent sticking.

Mix Butter and Sugar

In a large mixing bowl, cream together softened butter and granulated sugar until the mixture is light and fluffy, which usually takes about 3 to 5 minutes.

Add Egg and Vanilla

Crack in the egg and pour in the vanilla extract. Mix until fully incorporated.

Combine Dry Ingredients

In a separate bowl, whisk together the all-purpose flour, baking powder, and salt. This step is crucial for even distribution of the leavening agents.

Incorporate Dry Ingredients

Gradually add the dry ingredients to the wet ingredients. Mix until just combined to avoid overworking the dough.

Form Cookies

Using a tablespoon or a cookie scoop, drop rounded balls of dough onto the prepared baking sheets, keeping them about 2 inches apart.

Bake the Cookies

Place the baking sheets in the preheated oven and bake for 10-12 minutes or until the edges are lightly golden.

Cool Cookies

Once baked, remove the cookies from the oven and let them cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely.

Notes

Storage

Store the tea cakes in an airtight container at room temperature for up to one week to maintain their freshness.

Variations

Feel free to customize your southern tea cakes by adding spices like nutmeg or cinnamon, or incorporating raisins or chopped nuts for added texture.

Serving Suggestions

Southern tea cakes can be enjoyed as is or served with a cup of tea or coffee for a delightful pairing.



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Cook techniques



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