

The Perfect Afternoon Tea Recipe Book More Than 160 Classic Recipes For Sandwiches

This elegant hardcover book — back by popular demand — features the ultimate collection of recipes for any tea lover. With more than 100 savory and sweet scones and their accompaniments, this book is the perfect companion to an afternoon cup of tea. The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:
• Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
• Delicious options for hearty entr es, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
• Essential plant-based pantry and equipment tips
• Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements
Minimalist Baker ’s Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Restaurateurs Haley Fox and Lauren Fox share more than 80 recipes for scones, cakes, sandwiches, and more from their charming and wildly popular Alice ’s Tea Cup restaurants in New York City. In Alice ’s Tea Cup, the Fox sisters tickle the taste buds with sweets, baked goods, and savories while divulging the unique tea-making and enjoying philosophy that has made their whimsical Manhattan tea spots favored destinations for locals and tourists alike.

Filled with recipes that have stood the test of time as well as fascinating anecdotes and tales, Tea Fit for a Queen reveals how the tradition of afternoon tea started in royal Britain. Over 40 charming recipes include everything from delicate finger sandwiches to Victoria sponge cake, Chelsea Buns and a Champagne Cocktail. In these pages learn about the infamous royals and their connection to the history of tea; why jam pennies were Queen Elizabeth II’s favourite tea time treat and how mad cake came to be served during Henry VIII’s reign. Discover what cake William and Catherine selected for their wedding and hear why orange-scented scones became a royal tradition at Kensington Palace. Tea Fit for a Queen presents a taste of palace etiquette to take home.

The Tea Table

The National Trust Book of Afternoon Tea

The Cookbook

Tea at the Palace: A Cookbook (Royal Family Cookbook)

Over 80 Tea-Time Treats

A Royal Cookbook

115 recipes--wholesome new creations and celebrated favorites from the blog--from the husband and wife team behind Two Peas & Their Pod TWO PEAS & THEIR POD celebrates a family, friends, and community-oriented lifestyle that has huge and growing appeal. Maria the genuine, fun, relaxed mom next door who’s got the secret sauce: that special knack for effortlessly creating tantalizing and wholesome (and budget-friendly) meals with ease. From a Loaded Nacho Bar bash for 200 guests to quick-and-easy healthy weeknight dinners like never-fail favorites like One-Skillet Sausage Pasta or Asian Pork Lettuce Wraps (always followed by a fab dessert!), Maria shares her best lifestyle tips and home cook smarts. An essential resource for parents looking to update their healthy, inexpensive, time-saving, kid friendly meal roster; aspiring home cooks who want to eat-in delicious food more than they eat out; as well as anyone looking to share their love of food and the giving spirit with their neighbors, TWO PEAS & THEIR POD will help readers bring home that (achievable) slice of Americana, where families come together to enjoy fresh and nutritious meals and there’s always a batch of still-warm cookies waiting on the counter.

Master p  tissier and baker to the stars Eric Lanlard returns with a gorgeous new book crammed with deliciously achievable recipes for the perfect afternoon tea. With 90 recipes for sweet and savoury treats, this book contains all the cakes, pastries, tarts and biscuits you could wish for, from Gruy  re Eclairs to Pistachio and Rosewater Scones. In addition, menu ideas offer the perfect combination of flavours for your afternoon tea. Whether you’re throwing a lavish tea party or simply looking for that perfect Coffee Cake recipe, this is the must-have afternoon tea cookbook.

The ultimate teatime collection, with an introductory guide to the history and etiquette of afternoon tea, and 200 classic recipes for sandwiches, savouries, cakes, gateaux and other treats.

"The ages-old tapestry of taking tea is woven with a prismatic palette of threads, from the golden strands of tradition and the silver cords of friendship to the rainbow ribbons of taste bud-tempting refreshments and the brightly hued filaments of an elegantly set table."--Publisher’s website.

Soups, Savories & Sweets from the Elmwood Inn

Tea Fit for a Queen

Tea & Treachery

A Literary Tea Party

The Afternoon Tea Book

The Perfect Afternoon Tea Recipe Book

"The dining room has long attracted old-world grandees and now enjoys a new stream of gastronomists eager to try Williams' "Menu Surprise" for the first time ... Extraordinary standards.' - British GQ "[John William's] distinctive classical British dishes match their beautiful surrounding.' - Telegraph "These establishments have long and illustrious histories, but the cooking at both has never been better than it is today.' - Rebecca Burr, Editor of the Michelin Guide ' John's remarkable career is an example to anyone who wants to become the very best in the culinary world.' - Andrew Oxley, Head of Hotel & Hospitality Services at The AA The Ritz: The Quintessential Cookbook is the first book to celebrate recipes of the dishes served today, at lunch and at dinner. The book features 100 delicious recipes, such as Roast scallops bergamot & avocado, Saddle of lamb belle  poque and Grand Marnier Souffl , and is divided into the four seasons: spring, summer, autumn and winter. The recipes reflect the glorious opulence and celebratory ambience of The Ritz; seasonal dishes of fish, shellfish, meat, poultry and game. Desserts include pastries, mousses, ice creams and spectacular, perfectly-risen souffl s. There are recipes that are simple and others for the more ambitious cook, plus helpful tips to guide you at home. Along the way, John Williams shares his culinary philosophy and expertise. For any cook who has wondered how they do it at The Ritz, this book will provide the answers. There will be plenty of entertaining tales about the hotel and unique glimpses of London's finest kitchen beneath ground.

"The first official tea-time cookbook from the Royal Collection, Royal Tea invites readers to take a break in the day to indulge in a Royal Family-tested sweet treat--well-behaved corgis welcome!"--Amazon.com.

The first recipe book to offer vegan, gluten free, low sugar and raw options for tea sandwiches, canapes, soups, salads, desserts with tea pairings for high tea, tea luncheons and other festive occasions. The book has a section on the history of English tea ceremony, tea brewing, health benefits of tea, and pairing teas to cuisine. The book also has 25 suggested tea party themes with sample menus, and suggestions for decorations and music. Your one stop vegan tea guide.

Now cooks everywhere can master the time-honored tradition of afternoon tea. Over 100 delicious, illustrated recipes teach the art of preparing traditional tea cakes and sandwiches and offer contemporary alternatives. Mackley tells how to brew the perfect cup of tea, covers the myriad of teas available, and presents menu suggestions. Color photographs.

The Complete Guide for the Perfect Afternoon Tea: Discover the Best Pairings for Every Tea Variety, From Scones to Lemon Tart

Vegan Tea Time

70 Recipes for Cakes, Biscuits and Pastries, Illustrated with 270 Photographs

The Art and Proper Etiquette of Afternoon Tea

The Official Downton Abbey Afternoon Tea Cookbook

Delectable Recipes for Scones, Cakes, Sandwiches, and More from New York's Most Whimsical Tea Spot

Taking tea is one of the quintessentially English occasions, and who is a greater authority on the subject than the sumptuous Ritz London Hotel? This charming Edwardian-style book captures the essence of this traditional British pastime, and provides us with all the expertise on the ceremony as well as the recipes. Stories about the legendary afternoon teas at The Ritz and fascinating details about the history of tea drinking are complemented with passages from such diverse writers as Charles Dickens to Oscar Wilde. Over fifty recipes are included for different kinds of afternoon tea specialities, from delicate sandwiches, strawberry shortcake and rose petal jam, to crumpets and muffins for hearty teas in front of a roaring fire. The author gives an infallible guide to the many blends of tea and their suitability to particular occasions. Beautifully presented and delightfully illustrated, this book is the perfect gift for tea drinkers everywhere.

Afternoon tea is the quintessential English tradition that everyone loves to share. This delightful book provides all the classic recipes that you will need together with a history of the custom of afternoon tea.

Combining comforting recipes, local ingredients and a bit of baking magic, Mat Follas presents an irresistible collection of scrumptious tea time treats. Let yourself be transported to a table adorned with crisp linen, fine china and a cup of your favourite tea for the ultimate afternoon tea experience with BBC MasterChef UK winner Mat Follas. In this enticing collection of recipes for the finest bakes and most irresistible pastries Mat has honed his unique experience as a chef and indulged his passion for home baking. In the first chapter, Cakes & Scones, you will find Mat's perfect recipes for Lemon Drizzle Cake and a Classic Victoria. Slices & Tarts include the magical combination of rhubarb and custard in Mat's take on a classic custard slice. Failsafe Biscuits & Cookies will keep in your pantry for days, ready to whip out for guests for an impromptu afternoon tea. For a more refined occasion try one of the delights from the Dainties & Patisserie chapter; individual Sherry Trifle Verrines or pretty Raspberry Meringue Kisses are the ultimate treat. With ideas for savouries and sandwiches along with recipes for refreshing homemade cordials, memorable jams and jellies and reviving gins and sparkling cocktails you have all the ingredients you need to host the perfect afternoon tea.

Whether it's a tea party in the garden or a cosy gathering by the fire, afternoon tea is a treat at any time of year. Teatime should begin with Sandwiches and Savouries - delectable savoury morsels that range from traditional fare such as Finger Sandwiches to the more exotic flavours of Quick Blinis with Wasabi Cream and Caviar. Scones and Teacakes features some new takes on old classics. Try Blueberry and Lime Drop Scones or Orange and Walnut Scones with Mascarpone and Fig Preserve. For the ultimate tea-time indulgence, tuck into Fancies - sweet morsels such as Baby Eclairs with Coffee Creme Patisserie and Coffee Sauce or Orange Tuiles with Flaked Almonds. Finally, Cakes are the crowning glory of any tea party and there are a range of delicious flavours to choose from. Tried and tested recipes include Lemon Drizzle Cake, Coffee and Walnut Cake and Victoria Sandwich Filled with Cream and Strawberries. Afternoon Tea features delicate bite-size treats that are guaranteed to charm your guests. Bring out your best china, fill up the teapot and enjoy this wonderful tradition. *An irresistible collection of sweet and savoury recipes, from little toasts to finger sandwiches and scones to baby pavlovas. *Packed with information about preparing a tea-time feast, including how to make the perfect cup of tea. *Irresistible photography by Martin Brigdale.

Seasonal Recipes from Buckingham Palace

Traditional Afternoon Tea

The Art and Pleasures of Taking Tea

More Than 150 Classic Recipes for Every Kind of Traditional Teatime Treat

Delicious recipes for dream cakes, biskies, savouries and more

The Book of Afternoon Tea

Culinary adviser to Upstairs, Downstairs and The Duchess of Duke Street, Michael Smith brings to America a book that describes every aspect of the teatime ritual with easy instructions on how to re-create at home an authentic English tea. From the origins of the tea trade to the etiquette of "taking tea," The Afternoon Tea Book provides a lively overview of the history, lore, and proper method for brewing, serving, and savoring tea. The Afternoon Tea Book also includes a complete collection of traditional recipes (all created specifically for the American kitchen) for sandwiches, Bath Buns, scones, crumpets, Queen's Cake, Gentleman's Relish, and more. For bakers and dessert makers, teatime hostesses and armchair browsers, The Afternoon Tea Book will delight every Anglophile and host. Book jacket.

AS SEEN ON CHANNEL 4'S HIT TV SERIES ESCAPE TO THE CHATEAU 'The Vintage Tea Party helps you plan not only stunning recipes for all sorts of delicious treats but also gives you countless styling tips for the perfect occasion.' - Glamour (SA) 'Bring out the bone china for this book from vintage guru Angel Adoree...' - the Independent Angel Strawbridge cordially invites you to accompany her on a journey to create your perfect vintage tea party! The Vintage Patisserie is a haven of all things glamour, vintage and retro. Run by Angel Adoree, the outstanding character you may have seen on Dragon's Den or Channel 4's Escape to the Chateau, the Vintage Patisserie is a vintage hosting company, originally founded in East London where it spent years wowing its clientele with unforgettable tea parties from a bygone era. In 2015, the company (and Angel) relocated to the beautiful Chateau-de-la-Motte Husson in France, and now offers fairytae vintage weddings, among other unique celebrations. For that reason, there's nowhere better to get simple, elegant advice for hosting your very own Vintage Tea Party at home than from Angel and The Vintage Tea Party Book. As well as providing sumptuous elegant recipes to cover every time of the day, Angel's The Vintage Tea Party Book covers the full breadth of those little touches that make the perfect vintage party: Invitations, attire, decorations, props and more. The book is broken into: BRUNCH What do you mean, morning is no time for a party?! High Breakfast is the height of civilization and, here, I share my most refined brunch dishes, for a morning tea party fit for a Queen. Don your headscarf and on with the preparations! AFTERNOON Is your pinkie finger raised at the ready? There's nothing more British than Afternoon Tea. This chapter is a treasure trove of tea-time delights, from classics to decadent treats, and I show how to make a Union Flag for the ultimate traditional tea party. EVENING The evening tea party is all about glamour, giggles and good friends. On these pages, I share my most impressive recipes, for maximum impact on the eye and taste buds, to give the special people in your life the treat they deserve. STYLE You've organized the perfect vintage do, now it's time for the perfect vintage hairdo, and the perfect vintage dress, and for getting your make-up - and your man - looking just stunning. You'll be the most glamorous hostess in town!

Celebrate every special occasion with tea! This 96-page hardback book contains more than 70 delicious recipes, inspiring tablescapes, and expert tea pairings for your afternoon cup.

An illustrated keepsake book combines evocative photographs of dainty teatime scenes with triple-tested recipes on lavish high tea foods ranging from finger sandwiches and decadent scones to tiny tarts and miniature desserts.

The Perfect Afternoon Tea Book

Minimalist Baker's Everyday Cooking

The Ritz London Book Of Afternoon Tea

Afternoon Tea at the Cutter & Squidge Bakery

Afternoon Tea

Two Peas & Their Pod Cookbook

This beautiful 136 page hardback book is packed full of professionally tested recipes, special-occasion menus, and expert tips for composing the perfect tiered-stand menu.

Just in time for the Platinum Jubilee! The former royal chef to TRH The Prince & Princess of Wales, Prince William and Prince Harry shares 50 of her best-loved recipes fit for any teatime event. Carolyn Robb presents sumptuous recipes for delectable sweet and savory tea-time treats, which are tied to twelve of Britain's best-loved royal palaces and castles. Recipes include gingerbread sentry boxes and soldiers; the ultimate child's afternoon tea treat. There are miniature clotted cream and raspberry scones; fit for a royal garden party and an elegant lemon and elderflower cake – echoing the one served at Harry and Meghan's wedding at Windsor Castle. Each recipe has a story of its own and offers a taste of the traditions surrounding British afternoon tea. Recipes rely on seasonal ingredients and have easy-to-follow instructions so that cooks of all ages and skill levels can create something spectacular. The cookbook is filled with beautiful food imagery and inspiration for serving an afternoon tea fit for a Queen. ROYAL INSIDER: Carolyn Robb served as a chef to the Royal Family for 11 years, creating everything from intimate family meals to sumptuous formal events. 50 RECIPES: Recreate a royal tea party with sweets, savories, drinks and more. INSPRING IMAGES: Filled with beautiful food photography and inspiration for setting a tea table fit for a Queen! PALACE TOUR: Take a virtual visit to 12 of the most popular and luxurious Palaces the Royal Family has called home. CLASSICS MADE MODERN: Recipes rely on seasonal ingredients and easy-to-follow instructions so that cooks of every skill level can make palace favorites at home.

A guide to the traditions and etiquette of afternoon tea provides recipes for a variety of savory treats, pastries, cakes, and cookies along with information on the technique of making a perfect pot of tea.

A guide to this treasured English tradition with recipes, serving and decorum tips, and culinary history—as well as delightful photos from the series. Afternoon tea is a revered English tradition—and no one knows better how to prepare and enjoy a proper tea than the residents of Downton Abbey. With this alluring and vibrant cookbook, fans of the PBS series and anglophiles alike can stage every stylish element of this cultural staple of British society at home. Spanning sweet and savory classics—like Battenberg Cake, Bakewell Tart, toffee puddings, cream scones, and tea sandwiches—the recipes capture the quintessential delicacies of the time, and the proper way to serve them. This charming cookbook also features a detailed narrative history and extols the proper decorum for teatime service, from tea gowns and tearooms to preparing and serving tea. Gorgeous food photographs, lifestyle stills from the television series and recent movie, and quotes bring the characters of Downton Abbey—and this rich tradition—to life in contemporary times.

Tea Celebrations

Royal Teas

Tea Travels

Alice's Tea Cup

Blends and Treats for Alice, Bilbo, Dorothy, Jo, and Book Lovers Everywhere

More Than 160 Classic Recipes for Sandwiches, Pretty Cakes and Bakes, Biscuits, Bars, Pastries, Cupcakes, Celebration Cakes and Glorious Gateaux

An expert and entertaining guide to tea from Fortnum & Mason by award-winning food writer, Tom Parker Bowles.

Polite Society School of Etiquette presents Etiquette Series Volume II, The Art and Proper Etiquette of Afternoon Tea. Written out of love for tea, this beautiful tea book is dedicated to tea connoisseurs who love going out for Afternoon Tea in beautiful teahouses and dining on delicious scones, savories, petits fours, and of course, sipping their favorite brew of tea. In The Art and Proper Etiquette of Afternoon Tea, explore the world of tea etiquette along with carefully selected recipes that will become a cherished part of your repertoire. With beautiful photographs, the prettiest china, gleaming silver, and floral bouquets, The Art and Proper Etiquette of Afternoon Tea will take the reader through the history of Victorian Afternoon Tea, High Tea, Formal Afternoon Tea, Cream Tea and other styles of tea. It presents historic individuals who influenced the development of tea. Learn how to prepare a "Proper" tea at home, how to brew the perfect pot of tea and prepare scones, savories, and petits fours. Instruction is also provided on formal and informal invitations, how to set a buffet tea table for a large event, and how to set a tea tray for an intimate tea for two. The Art and Proper Etiquette of Afternoon Tea contains guidelines on table settings, serving techniques, dining with stemware, teacups and saucers, and dining with finger foods. Continental and American style dining are illustrated by easy-to-follow diagrams depicting utensil rest and finished positions. Information on entertaining, napkin etiquette, and healthy organic tea recipes with nutritional information is also provided. Whether enjoying a cup of tea in the morning, the afternoon, or the evening, this wonderful companion never fails us. It warms us when we are cold. It soothes us when we are weary. It lends sophistication and grace to our gatherings. Tea can be counted on to always save the day and bring the proper perspective to each day's challenges. So today, as with everyday, let us raise our cup to the hungry Duchess of Bedford who experienced that "sinking feeling" which she remedied by dining in her boudoir with tea, cakes, tarts, and biscuits. Thank you Duchess...and thank you Queen Victoria for popularizing "teatime" and making it a regular pastime of the proper English Lady and helping to inspire this book.

This stylishly illustrated publication is the first-ever cookery book to come from within the Royal Household. Written by the Royal Chef, it enables the reader to recreate a selection of authentic dishes prepared and served to Her Majesty The Queen and the Royal Family.With an emphasis on sophisticated seasonal cooking and fresh, local ingredients, the recipes will cater for a variety of occasions and range in both scope and scale, with offerings for both new and experienced cooks. The book elaborates on the recipes with tips on enter taining and inspirational ideas for preparation and presentation, including illustrations and explanations of the choice of china, decorations and flowers that accompany royal meals.Also included are fascinating snapshot details of the history of royal dining and entertaining taken from the Royal Library and Archives atWindsor Castle.

Celebrate your love of food—and fiction—with recipes for a book-themed tea party! There’s nothing quite like sitting down on a lovely afternoon with a good book and a steaming cup of tea, falling down the rabbit hole into the imaginary worlds of Middle-earth, Sherlock Holmes’s London, or other fictional escapes. Now you can indulge your literary fantasies—or a host a very special book club get-together—with this collection of recipes that bring beloved classics to life. Featuring fifty-five perfectly portioned recipes for an afternoon getaway, including custom homemade tea blends and beverages, it provides everything you need to plan an elaborate tea party. Cook up and enjoy: Turkish Delight while sipping on White Witch Hot Chocolate from The Chronicles of Narnia Drink Me Tea with the Queen of Hearts’ Painted Rose Cupcakes from Alice in Wonderland Eeyore’s Birthday Cake with Hundred Acre Hot Chocolate from Winnie the Pooh Hannah’s Sweet Potato Bacon Pastries and Jo’s Gingerbread from Little Women Tom Sawyer’s Whitewashed Mini Jelly Doughnuts from Tom Sawyer And more! Also includes photographs and literary quotes!

Downton Abbey Afternoon Tea Recipes

Scones & Tea

The Afternoon Tea Collection

101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes

Favorite Everyday Recipes from Our Family Kitchen

Recipes & Drinks for Afternoon Tea

A sumptuous book of delicious tried-and-tested recipes that are ideal for afternoon tea.

80 stunning recipes and inspiration for how to host and bake for the ultimate afternoon tea party with instruction from master patissier Will Torrent. Arranged by season, and with extra chapters on a Classic afternoon tea and a Showstopper afternoon tea, Will showcases his no-nonsense approach to the techniques involved in patisserie, baking, chocolate work and serving savoury dishes. Beautifully illustrated and an invaluable source of inspiration, there are also six guest recipes from top restaurants and hotels: The Ritz; The Dorchester; The Gramercy Tavern; The Berkeley; Harrods and Raymond Blanc's Les Manoir aux Quat'Saisons. Starting with a brief history of British afternoon tea, Will then offers up recipes for jams, spreads, butters and curds - everything you might need to serve with an afternoon tea. Recipes include Smoked Salmon & Whipped Cream Cheese sandwiches, Cherry & Almond Bakewell Tarts and Fruited Scones; as well as more adventurous offerings of Prosecco, Lime & Mint Jellies and Lemon & Lime Matcha Tea Friands.

Indulge in the classic celebration of afternoon tea with 35 delectable recipes.

How to Prepare the Best Downton Abbey Themed Afternoon Tea at Home for your Downton Abbey Movie Marathons or Theme Parties ...for both tea connoisseurs and amateurs Have you ever wondered how to bake the tastiest Downton Abbey afternoon tea recipes shown in the movies and make your friends and family marvel at your culinary skills? Inside this book you will find all the most famous cream tea recipes from the movies, with detailed directions that will make it easy to prepare dishes and teas that aren't only tasty, but also look delicious. The recipes contained in this book are adequate for all cooking skill levels and are a great supplement to any Downton Abbey themed party or movie marathon. Bring the aristocratic world of the Crawley family into your kitchen! This cookbook contains: Easy recipes to prepare a delicious afternoon tea Step-by-step directions to bake the best sweet and savory cream tea snacks, even if you have never baked before Lots of recipes to choose from, according to the correct tea pairing A rich collection of tasty and nice-looking dishes, all of them having a Downton Abbey inspired design Tips and tricks on how to correctly store and brew the most common tea varieties And much more! Amaze everyone at your next afternoon tea with these quick, easy, and delicious recipes! Scroll up, Click on "Buy Now with 1-Click", and Get Your Copy!

Eric Lanlard's Afternoon Tea

Includes Section on Organic and Whole Foods Along with Healthy Tea Recipes

The Ritz London

The Vintage Tea Party Book

The Ultimate Collection of Recipes for Teatime

More Than 160 Classic Recipes for Sandwiches, Pretty Cakes and Bakes, Biscuits, Bars, Pastries, Cupcakes, Celebration Cakes and Glorious Gâteaux

A collection of recipes from the former Elmwood Inn tea room featuring soups, savories and sweets for teatime or anytime. Each recipe is illustrated with color photographs that give new meaning to the phrase "too beautiful to eat."

In this charming new cozy mystery series from national bestselling author Vicki Delany, a New York City expat-turned-Cape Cod tea shop owner must solve the murder of a local real estate developer to help her feisty grandmother out of a jam . . . As the proud proprietor and head pastry chef of Tea by the Sea, a traditional English tearoom on the picturesque bluffs of Cape Cod, Lily Roberts has her hands full, often literally. But nothing keeps her busier than steering her sassy grandmother, Rose, away from trouble. Rose operates the grand old Victorian B & B adjacent to Lily 's tea shop. But an aggressive real estate developer, Jack Ford, is pushing hard to rezone nearby land, with an eye toward building a sprawling golf resort, which would drive Rose and Lily out of business. Tempers are already steaming, but things really get sticky when Ford is found dead at the foot of Rose 's property and the police think she had something to do with his dramatic demise. So Lily starts her own investigation and discovers Ford 's been brewing bad blood all over town. Now, it 's down to Lily to stir up some clues, sift through the suspects, and uncover the real killer before Rose is left holding the tea bag. " A satisfying cozy with a beautifully described setting and a cast of charming, small-town characters. Share this new series with fans of Laura Childs ' Tea Shop mysteries. " —Booklist

From cucumber sandwiches to jam and scones, this comprehensive cookery book from the National Trust is chock full of recipes that go perfectly with a cup of tea. Afternoon tea is the quintessential British ritual. And with over 100 tearooms across the country, the National Trust knows a thing or two about it. This gift-sized guide has delicious recipes for savory and sweet treats, whether you 're looking for a lively party, the last word in elegance or a hearty winter tea by the fire. From sandwiches and tarts to cakes, scones, macaroons and preserves — some are classic, some have a twist, such as cucumber sandwiches with minted cream cheese, toasted farmhouse bread with anchovy butter, the classic Victoria sponge, brandysnaps or scones. Plus there 's everything you need to know to brew the perfect pot of tea (not to mention the odd cocktail and bowl of punch). Food historian Laura Mason also includes some fascinating and amusing historical recipes that reveal how afternoon tea was taken in times gone by and the origins of some of our beloved dishes.

Cutter & Squidge is the ultimate destination for modern and quirky afternoon tea in London. Here, they share their winning formula in over 65 recipes for playful, delicious treats. When sisters Annabel and Emily were looking to make their mark on London 's pastry scene and developing recipes in their tiny kitchen, Annabel would cut the dough and Emily squigged it together — and that is how Cutter & Squidge was born! The sisters set out on a mission to create a baking business using only natural colours and flavourings and pioneering the creation of imaginative new treats. Customers now flock to their flagship store in London to sample their cool creations and indulge in their immersive afternoon tea experiences, with themes such as Hello Kitty, Genie's Cave and The Potion Room. The recipes shared in this book include everything from fantasy-themed Clam-shell Pearl Biskies, Galaxy Juice and Genie 's Magic Carpet Cookies, to re-imagined classics like Strawberries and Cream Biskies, Smoked Cheese and Black Pepper Scones, Pineapple Chilli and Lime Cake Bars and Maple, Pecan and Carrot Dreamcake, all made achievable for the home cook. Readers can use the themed afternoon tea menus provided or mix and match the recipes to create their own Cutter & Squidge afternoon tea of dreams!

Afternoon Tea at Bramble Caf é

The Art of Tea

Best-ever Afternoon Tea Recipe Book

Fortnum & Mason: Time for Tea

Recipes and Rituals

Special Occasions for Afternoon Tea

In official partnership with Downton Abbey and with over 150 stunning photographs featuring stills from across the series and right up to the latest film release, this collection of 70 delicious tea recipes is a lavish celebration of the elegant institution of afternoon tea. With a foreword by Gareth Neame, executive producer of Downton Abbey, this carefully curated selection of tea recipes spans the world of Downton, from intimate afternoon tea taken in the drawing-room to glamorous tea parties in the garden, covering different types of tea, curds, preserves and creams, as well as classic recipes and serving suggestions for accompaniments such as scones and biscuits, cakes and tarts, sandwiches and savoury bites. With a brief history of tea at Downton Abbey and guide to the etiquette and decorum for afternoon tea, the book is and full of photographs and quotes from Downton characters, so you can recreate the rich traditions and flavours of Downton Abbey Afternoon Tea time and time again.

50 Delicious Afternoon Tea Recipes

Afternoon Tea At Home