

## *Afternoon Tea At Home: Deliciously Indulgent Recipes For Sandwiches, Savouries, Scones, Cakes And Other Fancies*

*Sarah Merker brings you 50 scone recipes from the National Trust. History is best enjoyed with a scone, as everyone who's visited a National Trust house knows. This book brings you the best of both. Scone obsessive Sarah Merker has gathered 50 – yes 50 – scone recipes from National Trust experts around the country. And she's written a quirky guide to 50 National Trust places to delight and entertain you while you bake or eat those blissful treats. Eccentric owners, strange treasures, obscure facts – it's all here. Whip up a Triple Chocolate scone while you read about the mechanical elephants at Waddesdon Manor. Or savour an Apple & Cinnamon scone while you absorb the dramatic love life of Henry Cecil of Hanbury Hall. Marvel at a Ightham Mote's Grade 1 listed dog kennel while you savour a Cheese, Spring Onion and Bacon scone. 50 of the best scones in history. And 50 of the best places to read about. You'll never need to leave the kitchen again.*

*Comfort, cake and courting: the tea ceremony in the golden age of tea*

*Gathers recipes for sweet and savory scones as well as flavored butters and spreads, and tells how to serve an English-style 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 Patissiere 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.*

*Afternoon Tea at Bramble Café*

*Comfort: Delicious Bakes and Family Treats*

*The Caker*

*The Official Downton Abbey Cookbook*

*Recipes & Drinks for Afternoon Tea*

*Teatime Birthdays: Afternoon Tea Celebrations for All Ages*

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.

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

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 squidged 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!

Celebrating a birthday is a momentous occasion. And what better way to commemorate it than with a tea party? This collection of 10 afternoon-tea menus includes table settings and recipes idyllic for a range of themes--from a little girl's fairy-inspired party to a Jurassic-themed one for boys to a Parisian-glam Sweet 16, as well as several elegant options for adults. Each set of scones, savories, and sweets has a perfectly paired tea to complement each course, and our tea-steeping guide ensures each infusion is properly prepared. With more than 90 recipes, TeaTime Birthdays will make party-planning simple, and each menu is certain to delight invitees and, especially, the guest of honor.

The Book of Afternoon Tea

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

Alice's Tea Cup

The Ritz London Book Of Afternoon Tea

Tea and Crumpets

Afternoon Tea

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

**The ultimate teatime recipe collection with an introduction to serving traditional afternoon tea, photographed throughout.**

**"Blue satin ball gowns, chocolates and high tea, five course meals with family, scandal, and romance. Welcome to the dashing world of Bridgerton. Grosvenor Square is buzzing with ladies and lords dressed to the nines, promenading in the park, and sharing lemonade at the evening's ball. And while you might not be able to score the jewels and frocks of the Bridgertons and the Featheringtons, you can still eat like them with The Unofficial Bridgerton Cookbook. From dazzling canapes, savory meat pies, sparkling wine, gooseberry pie, delicious finger sandwiches, and more, you'll be eating like a Bridgerton in no time. Nevermind what Lady Whistledown says, it's time to eat! These 100 recipes inspired by the delectable foods from Regency England will have you dining Duke and Duchess style with recipes like: Daphne's Lemonade, The Duke's Gooseberry Pie, Penelope's Cucumber Sandwiches, Queen Charlotte's Cakes, and many more!"--**

**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.**

**More Than 160 Classic Recipes for Sandwiches, Pretty Cakes and Bakes, Biscuits, Bars, Pastries, Cupcakes, Celebration Cakes and Glorious Gateaux Tea at the Palace: A Cookbook (Royal Family Cookbook)**

**Quick and Easy Recipes for More Than 70 Delicious Scones and Spreads**

**50 Delicious Afternoon Tea Recipes**

**Simply Scones**

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

**NEW YORK TIMES BESTSELLER • The host of the beloved Netflix series Time to Eat and Nadiya Bakes and winner of The Great British Baking Show returns to her true love, baking, with more than 100 delicious, Americanized recipes for sweet treats. NAMED ONE OF THE BEST BOOKS OF THE YEAR BY TIME OUT When Nadiya Hussain, the UK's "national treasure," began cooking, she headed straight to the oven—which, in her home, wasn't used for baking, but rather for storing frying pans! One day, her new husband asked her to bake him a cake and then... she was hooked! Baking soon became a part of her daily life. In her newest cookbook, based on her Netflix show and BBC series Nadiya Bakes, Nadiya shares more than 100 simple and achievable recipes for cakes, cookies, breads, tarts, and puddings that will become staples in your home. From Raspberry Amaretti Biscuits and Key Lime Cupcakes to Cheat's Sourdough and Spiced Squash Strudel, Nadiya has created an ultimate baking resource for just about every baked good that will entice beginner bakers and experienced pastry makers alike.**

**Over 65 afternoon tea recipes to celebrate the scandal, the sauce, and the sumptuous spreads of binge-worthy regency drama hit Bridgerton. Bridgerton fans are cordially invited to indulge in themed afternoon teas galore. Each character hosts their own imagined chapter, serving up tasty treats to complement their theme. Penelope—with her**

bright, blossoming frocks—will be offering up a floral spread, while Genevieve Delacroix goes all ooh là là with her “French” accent and Parisian petit fours. Only the daintiest delights will do for Daphne Bridgerton, while devilishly delicious is the order of the day for smouldering “I Burn For You” Buns, anyone? Queen Charlotte’s tea is positively eccentric, while Lord Featherington’s errs on the boozy side... Audiences couldn’t get enough of the drama, deception and, indeed, Duke’s derrière. And they won’t be able to get enough of the elegant savories, scones, cakes, macarons, and other delectable recipes for indulgences here that accompany this seriously extravagant period drama with a twist.

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. **INSPIRING 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.

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.

A Timeless Tradition

The National Trust Book of Scones

The Perfect Afternoon Tea Recipe Book

50 New and Unusual Cake Recipes

The Art and Pleasures of Taking Tea

Chocolate at Home

Afternoon Tea At Home Deliciously indulgent recipes for sandwiches, savouries, scones, cakes and other fancies Ryland Peters & Small 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.

2020 IBPA Awards Winner! The Official Downton Abbey Cookbook presents over 100 recipes that showcase the cookery and customs of the Crawley household—from upstairs dinner party centerpieces to downstairs puddings and pies—and bring an authentic slice of Downton Abbey to modern kitchens and Downton fans. Whether adapted from original recipes of the period, replicated as seen or alluded to on screen, or typical of the time, all the recipes reflect the influences found on the Downton Abbey tables. Food historian Annie Gray gives a rich and fascinating insight into the background of the dishes that were popular between 1912 and 1926, when Downton Abbey is set—a period of tremendous change and conflict, as well as culinary development. With a foreword by Gareth Neame, executive producer and co-creator of Downton Abbey, and featuring over 100 stunning color photographs, The Downton Abbey Cookbook also includes a special section on hosting Downton-themed dinner parties and presents stills from across the TV series as well as the latest film. Notes on the etiquette and customs of the times, quotes from the characters, and descriptions of the scenes in which the foods appear provide vivid context for the dishes. The recipes are grouped by occasion, which include breakfast; luncheons and suppers; afternoon tea and garden parties; picnics, shoots and race meets; festivities; upstairs dinner; downstairs dinner; downstairs supper and tea; and the still room. From the upstairs menu: Cornish Pasties Sausage Rolls Oysters au Gratin Chicken Vol-au-Vents Cucumber Soup Soul a la Florentine Salmon Mousse Quail and Watercress Charlotte Russe From the downstairs menu: Toad-in-the-Hole Beef Stew with Dumplings Steak and Kidney Pie Cauliflower Cheese Rice Pudding Jam and Custard Tarts Gingerbread Cake Summer Pudding With these and more historic recipes—compelling to a contemporary palate and easy to replicate in today’s kitchens—savor the rich traditions and flavors of Downton Abbey without end.

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 savory 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 alongside 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.

The Official Downton Abbey Afternoon Tea Cookbook

Teatime at Grosvenor Square

The Afternoon Tea Collection

A Guide to the Most Exquisite Tea Venues in London

*The National Trust Book of Afternoon Tea*

*Eric Lanlard's Afternoon Tea*

Master pâtissier 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 Gruyère 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.

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.

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.

Delightful food and drink recipes inspired by Netflix's hit show Bridgerton and Julia Quinn's bestselling novels. Finger sandwiches, pastries, roasts, desserts, cocktails, and more! You are cordially invited to dine with society's finest! From the magnificent macaron towers to the heavenly fruit-topped trifles, the food of Bridgerton steals the show. Teatime at Grosvenor Square brings you 75 tempting recipes inspired by those candy-colored treats and opulent feasts. Now you can create a spread of delicate finger sandwiches, captivating canapés, and bite-sized sweets scrumptious enough to impress Queen Charlotte herself! Plus, you'll find a few recipes worthy of a Bridgerton family supper. This delightful book includes recipes for: English Scones and Pastries Jams, Spreads, and Marmalades Cakes Pies Meringues Macarons Cookies Ice Cream Drinking Chocolate Soup Meat Pies Roasts Cocktails And more! Whether you choose to enjoy a delicious confection with Daphne or a strong cocktail with the Duke, Teatime at Grosvenor Square will make binge-watching Bridgerton even better!

Special Occasions for Afternoon Tea

Tea Fit for a Queen

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

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

Traditional Afternoon Tea

Nadiya Bakes

*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.*

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

*"Presents a guide to a selection of London's venues that uphold the English custom of afternoon tea, including information about each establishment, their variety of teas, and their locations"--*

*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.*

*An Unofficial Cookbook for Fans of Bridgerton—75 Sinfully Delectable Recipes*

*The Unofficial Bridgerton Book of Afternoon Tea*

*London's Afternoon Teas, Updated Edition*

**Afternoon Tea at the Cutter & Squidge Bakery**

**The Unofficial Bridgerton Cookbook**

**Over 100 Must-Try Recipes for Breads, Cakes, Biscuits, Pies, and More: A Baking Book**

Organized by fish type, Mat's guide to preparing and enjoying fish teaches you how best to cook with all the varieties of this wonderful ingredient. Whether you are cooking with pink, white, raw, smoked, grilled fish; trying clams, mussels, crab or lobster for the first time, he demystifies the art of preparing and cooking with fish. Recipes include Cured Salmon Gravavlax; Wasabi-crusted Tuna Steak; Squid Ink Risotto; Mackerel Ceviche; Anchovy & Potato Gratin; Trout en Papillote; Vietnamese Fried Tilapia with Crispy Seaweed; Plaice Goujons with Tartar Sauce Dip; Brill Pho; Halibut Steak with Cider Cream Sauce; Thai Fish Cakes; Goan Fish Curry; Seafood Gumbo; Haddock with Bubble & Squeak and Poached Eggs; Oysters Rockefeller; Moules Mariniere; Spaghetti Vongole; Stuffed Razor Clams; Scallops with Chorizo; Crab Thermidor; Kashmir Shrimp Curry and Lobster Bisque; as well as a selection of recipes for basic stocks and sauces. Also includes information on simple drinks matches to enjoy, step-by-steps explaining how to prepare fish for cooking and an at-a-glance reference of the names of fish internationally.

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.

Perfect the art of French pâtisserie with over 70 classic recipes from award-winning pastry chef Will Torrent.

Larousse Patisserie and Baking is the complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200 recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate, cooking jam and much more, demonstrated in clear, expert photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse.

50 delicious recipes and some curious crumbs of history

Over 75 scandalously delicious recipes inspired by the characters of the hit show

The ultimate expert guide, with more than 200 recipes and step-by-step techniques

Larousse Patisserie and Baking

Pâtisserie at Home: Step-by-step recipes to help you master the art of French pastry

From The Viscount's Mushroom Miniatures and The Royal Wedding Oysters to Debutante Punch and The Duke's Favorite Gooseberry Pie, 100 Dazzling Recipes Inspired by Bridgerton

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.

Curious armchair travelers, nostalgic food excursionists, and inventive home entertainers will adore this tour of Europe's legendary tearooms and salons. A delicious culinary and cultural experience as well as a treasure trove of recipes from top-notch destinations, this little gem lets readers in on the rituals of taking tea. Recipes like the Ritz's cucumber sandwiches, Claridge's famous raisin and apple scones, or chocolate scones from Edinburgh's Balmoral Hotel, as well as color photographs of tasty tea fare and European teahouses, bring the charm of afternoon tea to anyone's home.

Simply delicious bakes for every day of the year. 'I'm so excited about this beautiful book. Delicious, cozy recipes that are pure comfort on a plate' Fearné Cotton Secondary school teacher and pub landlord's daughter Candice Brown stole the show with her amazing bakes and weekly lipstick change in The Great British Bake Off tent of 2016. This year the Sunday Times columnist will be bringing out her first cookbook - all about home comforts. These are the recipes Candice learned to bake from her nan and mum, recipes close to her heart, that should be served up as a big generous slice - and preferably on a vintage plate if you have one. Candice's recipes are easy to make, no nonsense and hearty. She has a recipe up her sleeve for every occasion - for baking with kids, birthday parties for all ages, Christmas, afternoon tea, quick savoury bakes for weeknights and fancier recipes for weekends.

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.

Delicious recipes for dream cakes, biskies, savouries and more

Tea Celebrations

Afternoon Tea At Home

Delicious recipes for fish and shellfish

Deliciously indulgent recipes for sandwiches, savouries, scones, cakes and other fancies

The Art and Proper Etiquette of Afternoon Tea

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 mead 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.

A delectable peek at the tradition of afternoon tea at the Fairmont Empress Hotel -- and the enchanting history of taking tea Muriel Moffat has been sipping tea at Victoria's storied Empress Hotel for 60 years -- and sharing all those lovely cups with four generations of Moffats. When she poured her love of all things tea into a darling little book, it soon became a bestseller, with 30,000 copies sold from the shelves of the Empress gift shop in just five years. Beautifully redesigned and ready for its book trade debut, *Afternoon Tea* offers a peek behind the curtain at the magnificent hotel, where afternoon tea has been taken with elegance and gourmet indulgence since 1908. Included are several well-loved recipes from the Tea Lobby, which has hosted the likes of Queen Elizabeth II, Rudyard Kipling and Shirley Temple. This charming book is also a chatty and colourful history of tea and the many rituals surrounding it, sure to entertain the novice and enthusiast alike. Steeped in a love of traditions, Ms. Moffat's beloved book celebrates a littleknown ritual that may just be the foundation of everything worthy -- family, friends and, of course, tea."

Absolutely not your ordinary baking book: 50 outstanding and delicious recipes for cakes, cookies and cupcakes to bake at home, presented by the talented Jordan Rondel aka The Caker. The cakes are specialty treats not usually seen in cake shops. Some are gluten free, dairy free or vegan and Jordan uses as many organic ingredients as possible. The flavours are surprising combinations that will thrill your taste buds. From fig and raspberry cake, brown butter spice cake and earl grey tea cookies, to flourless black forest cupcakes, chai latte cake with condensed milk icing and black pepper, and peanut butter and jelly cake. Includes 15 gorgeous icings and toppings, and top baking tips from The Caker herself. Designed with flair and photographed with imagination, this book is the perfect gift - whether for someone else or for yourself!

Collects eighty illustrated recipes featuring chocolate, including truffles, cookies, biscuits, puddings, and ice creams, with instructions for such key chocolate techniques as how to melt, temper, mould, dip, and decorate with chocolate.

Fish

Tea & Treachery

A History and Guide to the Great Edwardian Tradition