



Scone Ingredients:

- 4 cups flour
- 3/4 cup sugar
- 2 tsp baking powder
- 1 tsp baking soda
- 1/4 tsp cream of tartar
- 1 tsp salt
- 1 cup (2 sticks) butter, cold
- 1 egg
- 1 cup greek yogurt or sour cream

Whipped Cream Ingredients:

- 1 cup whipping cream (or heavy cream)
- 1 TBSP powdered sugar
- 1 tsp vanilla extract

Optional Ingredients for Scones:

- Jam (any flavor of your choosing)
- Butter
- Fresh fruit (any of your choosing)

Ingredients to Used for Finger Sandwiches:

- 6 slices of bread
- 2 slices of cheese
- 2 TBSP mayo
- 2 TBSP peanut butter
- Sprinkle cinnamon
- Sprinkle honey
- 2 TBSP butter



Scone Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. In a large bowl, mix together dry ingredients. Use a pastry cutter , two knives, or your hands (my favorite method) to cut the butter into the dry ingredients. Keep cutting in until the butter is in pea-sized chunks.
3. Add wet ingredients (sour cream or yogurt and egg) to the dry ingredients, and mix until just combined. It will look dry—that's ok!
4. Divide dough in half, and pat one half into a disk shape. Cut into eight even wedges or into 8 even circles (whichever shape your prefer). Repeat with the other half of the remaining dough.
5. Place on a baking sheet and bake for approximately 15 minutes, or until the scones just start to turn golden.

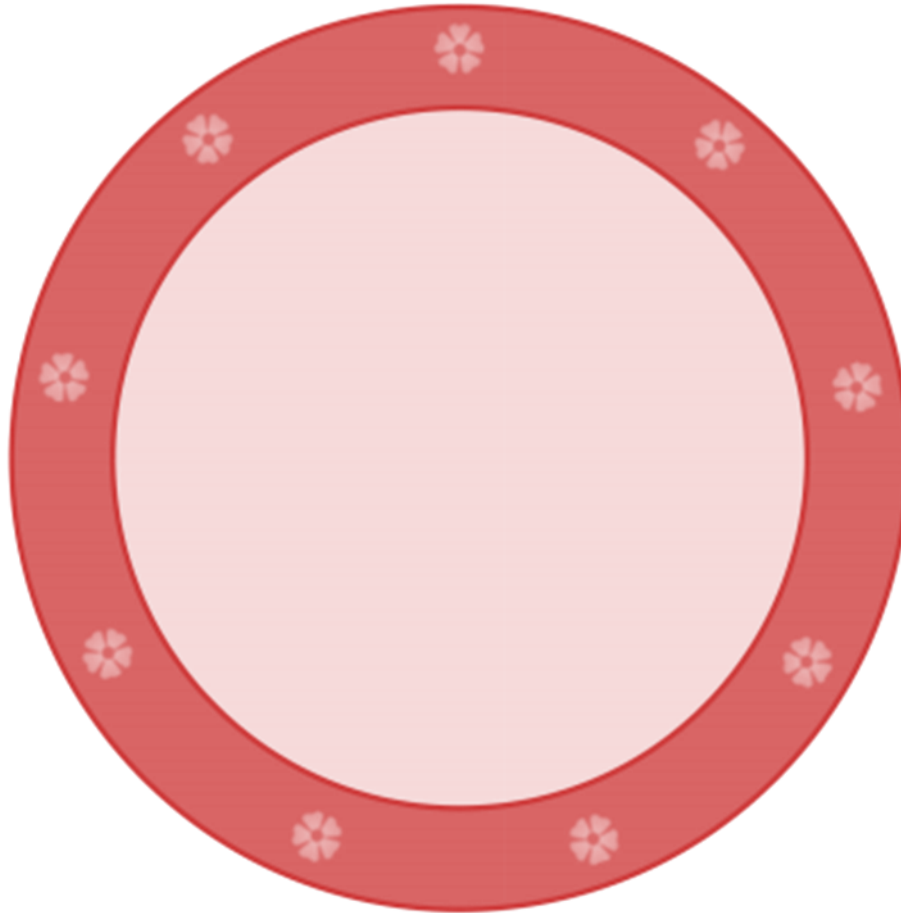
Informal Tea Party Place Setting



Water glass



Napkin and forks



Plate



Dinner knife Teaspoon



Saucer
Teacup

Formal Tea Party Place Setting

Bread plate



Butter knife

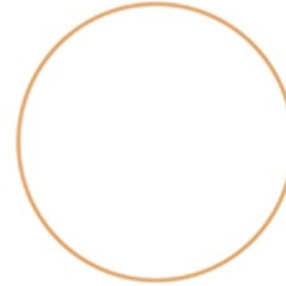
Dessert spoon



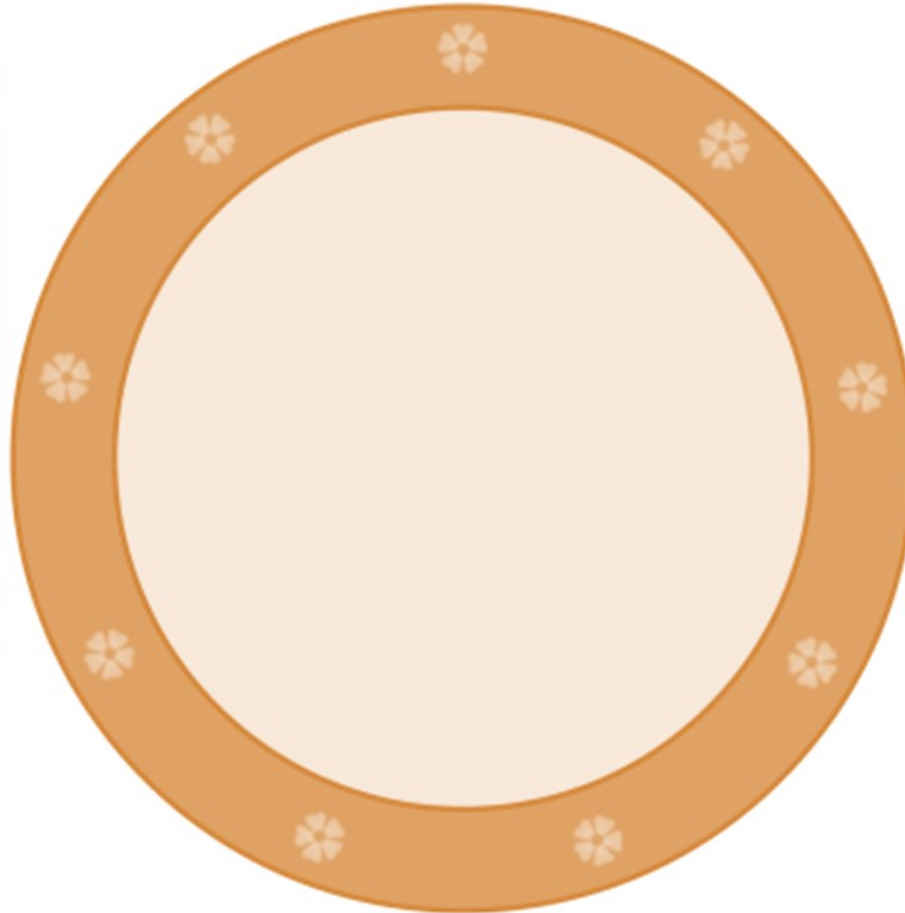
Dessert fork



Water glass



Napkin and forks



Plate



Dinner knife



Teaspoon



Saucer
Teacup

AFTERNOON TEA

Etiquette

PINKIE FINGER DOWN

The proper way to hold a teacup is to hold the handle with the pinkie finger down, not up.

PHONES OFF THE TABLE

Keep phones, glasses, and any other personal items off the table. Instead, place them on your chair, to your left or right.

USED UTENSILS DON'T GO BACK ON THE TABLE

Never place used utensils back on the table. Once a flatware has been used, rest it on the right side of the plate.

DON'T LEAVE YOUR TEASPOON IN YOUR TEACUP

Never drink from your cup with the teaspoon still inside. After stirring your tea, put the teaspoon on the right side, on the saucer.

KNOW THE COURSE ORDER

An afternoon tea consists three courses. Eat savories and tea sandwiches first, followed by scones with clotted cream and jam, and finally, the sweets.

DON'T EVEN THINK ABOUT MAKING A SCONE SANDWICH

The proper way to eat a scone is by breaking off a small bite-sized piece with your hands then using your knife for the clotted cream and jam. Eat, then repeat.