

Tea Cake Recipe

******Kids, NEVER try this recipe without the help AND permission of your parent or guardian.******

2 sticks sweet cream butter

1 3/4 cup sugar, plus additional for topping

3 eggs, lightly beaten

1 1/2 tsp. pure vanilla extract (it's okay if a little more spills in ;)

3 1/3 cups all-purpose flour

1/2 tsp. salt

1 tbsp. baking powder

pinch of cinnamon, plus additional for topping

rainbow jimmies (optional)

shortening (for lightly greasing the cookie sheet)

Preheat oven to 350 degrees F.

Cream softened butter and sugar. Mix in the eggs and vanilla until well-blended and fluffy. Stir in flour combined with the next three ingredients. Mix thoroughly.

Lightly flour your hands so working with the dough is easier. Roll dough on a floured board, table or counter. (Note: Tea cakes should be thick. Don't roll out too thin.)

Cut into circles or shapes with the floured rim of a glass or cookie cutter. Place on greased cookie sheet. Top with cinnamon sugar or rainbow jimmies.

Bake until the cookies are set, about 12-14 minutes. Watch them carefully. Just the bottoms should brown. Cool and enjoy. Store in an airtight container to keep them soft.

Makes about two dozen cookies, depending on size.

If you want to try other tea cake recipes, check out The Tea Cake Roundup by Elbert Mackey. It's a cookbook full of wonderful tea cake stories and recipes.

You can also experiment and add your own special touch to the recipe. Try adding nutmeg with the cinnamon if you'd like them spicier. Substitute lemon flavoring for vanilla if you'd like them to have a citrus taste. Try chocolate jimmies instead of rainbow ones. Have fun.

Just make sure you make them with someone special. The best tea cakes are the ones made with love.