



Booked with the Cook LIVE: Mother's Day Tea

with Rachel Simmons, Archivist

Winter Park Library



Ingredients &
Instructions
Inside!





Cucumber Sandwiches

Ingredients:

Servings: 10-12

- 1 packet Hidden Valley Buttermilk Ranch Spices
- 1 (8-ounce) pack cream cheese, room temperature
- 1 English/hothouse cucumber, sliced very thin
- 1 package Pepperidge Farm Very Thin sliced bread
- pinch of lemon pepper (optional)
- 1 tablespoon sugar

Instructions:

Cook Time: 30

STEP 1:

Mix together the room temperature cream cheese and the ranch dressing spices until thoroughly combined.

STEP 2:

Spread the mixture on two pieces of bread, arrange the cucumber and sprinkle on any lemon pepper, if desired.

STEP 3:

Press the two halves together gently and slice into the desired shape with a knife.



"Faux" Clotted Cream

Ingredients:

Servings: 2

- 3 ounces cream cheese, room temperature
- 1 tablespoon regular granulated sugar
- 1/8 teaspoon salt
- 1 cup whipping cream

Instructions:

Cook Time: 30 min

STEP 1:

In a large bowl, combine all but the whipping cream. Stir well.

STEP 2:

Add un-whipped whipping cream.

STEP 3:

Beat with a mixer until it's stiff. It should have the texture of bowl margarine or softened butter. Store in refrigerator.

Serving Suggestion: Serve with Flaky Scones (see recipe to follow)



Flaky Scones

Ingredients:

Servings: 12-16

- 1 cup unsalted butter, cold
- 4-1/4 cups all-purpose flour, preferably White Lily
- 1/2 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 liquid cups heavy cream

Instructions:

Cook Time: 2 hours

STEP 1:

Chill the butter. Cut the butter into 1-inch cubes. Refrigerate for at least 30 minutes, or freeze for 10 minutes.

STEP 2:

Mix the dough. In a large bowl, sift together the flour, sugar, baking powder, baking soda, and salt. Add the butter and, with your fingertips, press the cubes into large flakes. (Or, use an electric mixer, mixing until the butter is the size of small walnuts.) Stir in the cream just until the flour is moistened and the dough starts to come together in large clumps. Knead the dough in the bowl just until it holds together, and turn it out onto a lightly floured board.

STEP 3:

Preheat the oven. Preheat the oven to 400 degrees F 30 minutes before baking. Have an oven rack at the middle level and set a baking stone or baking sheet on it before preheating.

Note: Recipe instructions continue on following page...



Flaky Scones

Instructions: (continued)

STEP 4:

Shape the dough. Lightly flour the top of the dough (or use a floured pastry sleeve), and roll it out into a long rectangle 1-inch thick and about 8 inches x 12 inches; use a bench scraper to keep the edges even by smacking it up against the sides of the dough. Fold the dough in thirds, lightly flour the board again, and rotate the dough so that the closed side faces to the left. Roll it out again and repeat the "turn" 3 more times, refrigerating the dough, covered with plastic wrap, for about 15 minutes as necessary only if it begins to soften and stick.

STEP 5:

Roll out the dough once more. Trim the edges so that it will rise evenly. (To use the scraps, press them together and roll out, giving them 2 turns, then roll the dough into a 1-inch-thick square and cut it into 2 triangles.)

STEP 6:

Cut the dough in half lengthwise so you have 2 pieces, each about 4 inches x 12 inches. Cut each piece of dough into triangles with about a 3-inch-wide base and place them about 1 inch apart on the prepared baking sheets. (The dough will rise but not expand sideways.) If the dough is soft, cover it well with plastic wrap and freeze for 15 minutes or refrigerate for 1 hour before baking.

Note: Recipe instructions continue on following page...



Flaky Scones

Instructions: (continued)

STEP 7:

Bake the scones. Bake the scones one sheet at a time: cover the second sheet with plastic wrap and refrigerate while you bake the first one, then bake the second pan directly from the refrigerator. Place the pan on the hot baking stone or hot baking sheet and bake the scones for 15 to 20 minutes or until the edges begin to brown and the tops are golden brown and firm enough so that they barely give when pressed lightly with a finger (an instant-read thermometer inserted into the center of a scone will read about 200 degrees F). Check the scones after 10 minutes of baking, and if they are not browning evenly, rotate the baking sheet from front to back. Do not overbake, as they continue baking slightly on removal from the oven and are best when slightly moist and soft inside.

STEP 8:

Cool the scones. Place 2 linen or cotton towels on 2 large racks and, using a pancake turner, lift the scones from the baking sheets and set them on top. Fold the towels over loosely and allow the scones to cool until warm or at room temperature. (Since linen or cotton "breathes," the scones will have enough protection to keep from becoming dry and hard on the surface but will not become soggy.)

Serving Suggestions: Serve flaky scones with clotted cream, cucumber sandwiches, and your favorite tea!