

Old-Fashioned Tea Cakes - A Soft, Southern Classic

Old-Fashioned Tea Cakes Recipe



OVEN
375°F

TIME
7 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 cup unsalted butter, softened
- 1½ cups granulated sugar
- 3 large eggs, room temperature
- 1 tablespoon vanilla extract
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- ... teaspoon salt

Swaps and Notes:

Try lemon or almond extract in place of vanilla for a different twist.

Add-ins: Mini chocolate chips, citrus zest, or a sprinkle of cinnamon work beautifully.

Frost or glaze for special occasions-or press flat and dust with powdered sugar.

Step-by-Step Instructions:

- 1 Preheat Oven:
- 2 Cream Butter and Sugar:
- 3 Add Eggs and Vanilla:
- 4 Mix Dry Ingredients:
- 5 Shape and Bake:
- 6 Cool:

Tips for Success:

Cream the butter well-it traps air and gives these cookies their fluffy texture.

Chill the dough for 15-20 minutes if it's too soft to scoop.

Use a cookie scoop for evenly shaped rounds that bake up beautifully.

Serving Suggestions and Pairings:

With a hot cup of tea or coffee

As a base for ice cream sandwiches

Topped with a smear of jam or lemon curd

Alongside Rainbow Sprinkle Cookies for a colorful cookie platter

Or paired with Easter Cookies for a seasonal dessert spread

Storage and Leftover Tips:

Store in an airtight container at room temperature for up to 5 days.

Freeze baked cookies for up to 2 months. Thaw at room temperature.

Refresh slightly stale cookies by microwaving for 8-10 seconds.

More Recipes You'll Love:

Rainbow Sprinkle Cookies

Chocolate Chip Cookie Bites

DIRECTIONS

- 1.** Preheat Oven: Preheat your oven to 375°F (190°C). Lightly grease baking sheets or line with parchment paper.
- 2.** Cream Butter and Sugar: In a large bowl, cream together softened butter and sugar until light and fluffy, about 5-7 minutes. This step is key to a soft texture.
- 3.** Add Eggs and Vanilla: Beat in eggs, one at a time, mixing well after each. Stir in vanilla extract.
- 4.** Mix Dry Ingredients: In a separate bowl, whisk together flour, baking powder, and salt. Gradually add to the creamed mixture. Dough will be soft and slightly sticky.
- 5.** Shape and Bake: Drop dough by rounded tablespoonfuls 2 inches apart onto prepared baking sheets.
- 6.** Bake for 7-8 minutes, or until the edges are just turning golden. Do not overbake-they should be soft and pale in the center.
- 7.** Cool: Transfer to wire racks and allow to cool completely.
- 8.** Tips for Success: Cream the butter well-it traps air and gives these cookies their fluffy texture.
- 9.** Chill the dough for 15-20 minutes if it's too soft to scoop.
- 10.** Use a cookie scoop for evenly shaped rounds that bake up beautifully.
- 11.** Serving Suggestions and Pairings: Serve these tea cakes:
- 12.** With a hot cup of tea or coffee

13. As a base for ice cream sandwiches
14. Topped with a smear of jam or lemon curd
15. Alongside : Rainbow Sprinkle Cookies for a colorful cookie platter
16. Or paired with : Easter Cookies for a seasonal dessert spread
17. Storage and Leftover Tips: Store in an airtight container at room temperature for up to 5 days.
18. Freeze baked cookies for up to 2 months. Thaw at room temperature.
19. Refresh slightly stale cookies by microwaving for 8-10 seconds.
20. More Recipes You'll Love: If you love old-school baking, you'll enjoy:
21. Rainbow : Sprinkle Cookies
22. Chocolate : Chip Cookie Bites
23. Cake : Mix Cookies
24. Old-: School No-Bake Cookies
25. Easter : Cookies

SWAPS & NOTES

Try lemon or almond extract in place of vanilla for a different twist.

Add-ins : Mini chocolate chips, citrus zest, or a sprinkle of cinnamon work beautifully.

Frost or glaze for special occasions-or press flat and dust with powdered sugar.

Step-by-Step Instructions 1 Preheat Oven Preheat your oven to 375°F (190°C) .

TIPS FOR SUCCESS

Cream the butter well -it traps air and gives these cookies their fluffy texture.

Chill the dough for 15-20 minutes if it's too soft to scoop.

Use a cookie scoop for evenly shaped rounds that bake up beautifully.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-tea-cakes-a-soft-southern-classic/>