

Nana's Tea Cakes: Classic Southern Comfort in Every Bite

deceptively simple charm and tender, buttery texture



OVEN
375°F

TIME
2-3 min

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INGREDIENTS

1/2 cup (1 stick) unsalted butter, softened
1 cup granulated sugar
1 large egg, room temperature
1 tsp vanilla extract
2 cups all-purpose flour
1 tsp baking powder
... tsp salt
... cup milk (whole milk recommended)
Optional: powdered sugar for dusting

DIRECTIONS

1. **1. Cream Butter & Sugar:** Preheat your oven to 375°F (190°C). In a large mixing bowl, using an electric mixer, cream together the 1/2 cup softened unsalted butter and 1 cup granulated sugar until light and fluffy, about 2-3 minutes. Scrape down the sides of the bowl as needed.
2. **2. Add Egg & Vanilla:** Beat in the 1 large room temperature egg until well combined. Stir in 1 teaspoon vanilla extract.
3. **3. Combine Dry Ingredients:** In a separate medium bowl, whisk together the 2 cups all-purpose flour, 1 teaspoon baking powder, and ... teaspoon salt.
4. **4. Alternate Wet & Dry:** Gradually add the dry ingredients to the wet ingredients, alternating with the ... cup milk. Begin and end with the dry ingredients (e.g., add a third of the flour mixture, mix, add half the milk, mix, add another third of the flour, mix, add remaining milk, mix, add final third of flour, mix). Mix on low speed until just combined. Be careful not to overmix; overmixing can develop gluten and lead to tough tea cakes. A few small lumps are okay.
5. **5. Shape & Bake:** Drop spoonfuls (about 1 tablespoon each) of the dough onto ungreased baking sheets, spacing them about 2 inches apart. For a slightly flatter, more cookie-like tea cake, you can gently flatten each mound of dough with the back of a spoon. Bake for 8-12 minutes, or until the edges are lightly golden brown and the centers are set. They should be soft when you remove them from the oven.
6. **6. Cool & Dust:** Let the tea cakes cool on the baking sheet for 5 minutes before transferring them to a wire

rack to cool completely. Once cooled, if desired, dust generously with powdered sugar using a fine-mesh sieve.

7. Enjoy your tender, old-fashioned : Nana's Tea Cakes!

SWAPS & NOTES

Butter: Use unsalted butter , softened to room temperature, for proper creaming.

Sugar: Granulated sugar is standard for its classic sweetness and fine texture.

Egg: A large egg at room temperature incorporates better into the batter.

Vanilla Extract: Use pure vanilla extract for the best, most authentic flavor.

TIPS FOR SUCCESS

Softened Butter & Room Temp Egg: Crucial for a smooth batter and tender tea cakes.

Don't Overmix: Mix the batter only until just combined to ensure a tender, cake-like crumb.

Even Baking: Bake until edges are lightly golden and centers are set.

They will firm up slightly as they cool.

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

Original recipe: <https://chefmaniac.com/nanas-tea-cakes-classic-southern-comfort-in-every-bite/>