

Southern Tea Cake Cookies: A Timeless Southern Classic

1 cup unsalted butter, softened



OVEN
350°F

TIME
3-5 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 1 1/2 cups granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 3 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1/4 tsp ground nutmeg

Swaps and Notes:

Butter: Use softened, unsalted butter for the best results. The butter is the star of this cookie, so use a good quality brand.

Flour: All-purpose flour is perfect for this recipe.

Spices: The nutmeg is key to that classic tea cake flavor. You can add a pinch of cinnamon if you like, but I recommend keeping it simple to let the butter and vanilla shine.

Sweetness: These cookies are not overly sweet. If you prefer a sweeter cookie, you can add a bit more sugar.

How to Make Southern Tea Cake Cookies:

Prep the Oven and Pan: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.

Cream the Butter and Sugar: In a large bowl, using an electric mixer, cream the softened butter and granulated sugar together until the mixture is light and fluffy, about 3-5 minutes.

Add the Wet Ingredients: Beat in the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.

Combine Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, baking soda, salt, and ground nutmeg.

Mix Together: Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Don't overmix! The dough will be soft.

Shape and Bake: Roll the dough into 1-inch balls and place them on the prepared baking sheet, leaving about 2 inches of space between each one. Gently flatten each ball with the palm of your hand or the bottom of a glass.

Bake: Bake for 10-12 minutes, or until the edges are lightly golden brown. The centers will still look soft, but they will set as they cool.

Cool: Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

Tips for Success:

Use Softened Butter: Make sure your butter is at room temperature. This is crucial for getting that light, fluffy texture when you cream it with the sugar.

Don't Overbake: Overbaking will make the cookies dry. They should be soft and puffy when you take them out of the oven.

Roll and Flatten: Flattening the dough balls slightly before baking helps them bake evenly and gives them that classic tea cake shape.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a perfect little treat you can bake anytime, try my [Chocolate Chip Cookie Bites](#).

My [Old School No-Bake Cookies](#) are a timeless classic that everyone loves.

If you're looking for a quick and easy shortcut, my [Cake Mix Cookies](#) are a fantastic way to make delicious cookies in no time.

Final Thoughts:

DIRECTIONS

1. **Prep the : Oven and Pan:** Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. **Cream the : Butter and Sugar:** In a large bowl, using an electric mixer, cream the softened butter and granulated sugar together until the mixture is light and fluffy, about 3-5 minutes.
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4. **Combine : Dry Ingredients:** In a separate medium bowl, whisk together the all-purpose flour, baking soda, salt, and ground nutmeg.
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9. **Tips for Success:** **Use Softened Butter:** Make sure your butter is at room temperature. This is crucial for getting that light, fluffy texture when you cream it with the sugar.

10. Don't : Overbake: Overbaking will make the cookies dry. They should be soft and puffy when you take them out of the oven.
11. Roll and : Flatten: Flattening the dough balls slightly before baking helps them bake evenly and gives them that classic tea cake shape.
12. Serving Suggestions and Pairings: These cookies are perfect on their own, but they are also wonderful served with a cup of hot coffee, a glass of milk, or a tall glass of sweet iced tea. They are a great dessert to serve alongside other classic cookies. For a full dessert spread, you could serve them with my Copycat Neiman Marcus Chocolate Chip Cookies or some Easy Coconut Macaroons.
13. Storage and Leftover Tips: Store the cookies in an airtight container at room temperature for up to one week. They also freeze beautifully. Place them in a freezer-safe bag, and they will keep for up to 3 months. Thaw at room temperature before serving.
14. More Recipes You Will Love: If you're a fan of classic, simple, and delicious cookies, you'll want to check out some of these other favorites:
15. For a perfect little treat you can bake anytime, try my Chocolate Chip Cookie Bites.
16. My Old : School No-Bake Cookies are a timeless classic that everyone loves.
17. If you're looking for a quick and easy shortcut, my Cake Mix Cookies are a fantastic way to make delicious cookies in no time.
18. Final Thoughts: These Southern Tea Cake Cookies are a recipe that reminds us of the simple pleasures in life. They are a delicious, no-fuss treat that's perfect for any occasion. I hope this recipe brings a little bit of Southern charm to your kitchen.
19. If you make these cookies, I'd love to hear about it! What's your favorite Southern dessert? Let me know in the comments below.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/southern-tea-cake-cookies-a-timeless-southern-classic/>