



anecdotes about the recipes.

Offering the very best recipes for teatime treats from from tasty breads to indulgent sticky buns, this new edition has been updated and expanded to include more mouthwatering color photography. A wonderful collection of the best recipes for a traditional British tea range from well-known favorites to regional and historic gems that have stood the test of time and will satisfy even the most jaded of palates. Hundreds of recipes for cakes, cookies, buns, scones, breads, and rolls are provided here with clear instructions and mouthwatering images. From Herb Bread, Cheese and Celery Whirls and Scarborough Muffins to Melting Moments Biscuits, Fat Rascals, Seventeenth-Century Honey Cake, and Daniel's Coffee and Drambuie Meringues, there is something for everyone. Of course, all the basics of good teatime cooking are covered, including pastry, basic breadmaking, and piemaking, with great tips on common baking problems and how to avoid them. The author is a leading expert on tea, food, and tea history, and she provides not only a brief history of the recipes, many going back centuries, but also the best teas to drink and how to prepare them. Includes dual measures.

About the Author Jane Pettigrew is the author of many titles, including *A Social History of Tea* and *The New Tea Companion*.