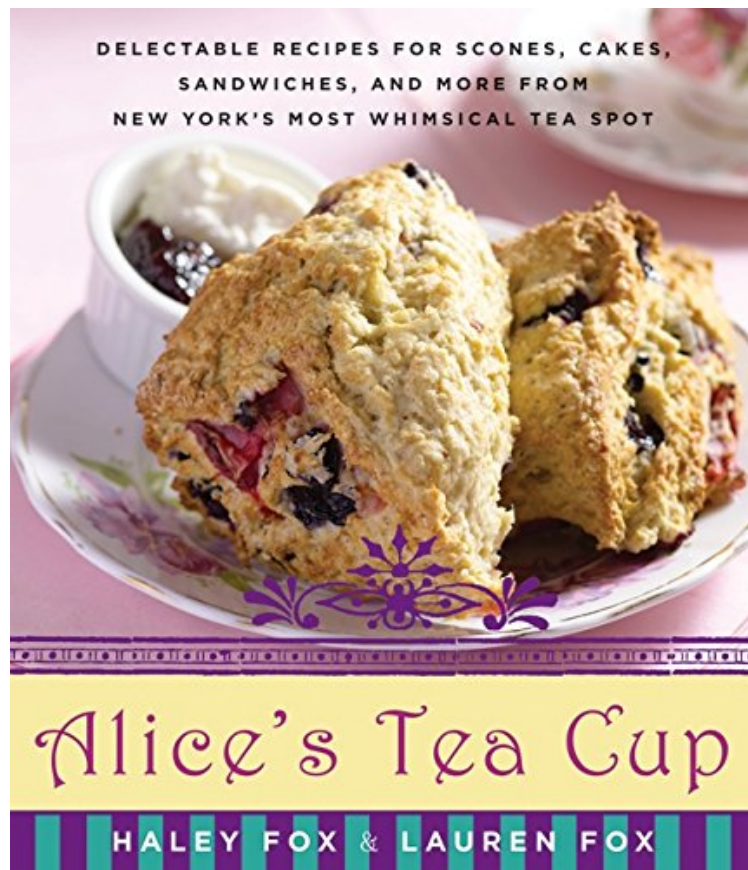


[Free and download] Alice's Tea Cup: Delectable Recipes for Scones, Cakes, Sandwiches, and More from New York's Most Whimsical Tea Spot

Alice's Tea Cup: Delectable Recipes for Scones, Cakes, Sandwiches, and More from New York's Most Whimsical Tea Spot

Haley Fox, Lauren Fox

ePub | *DOC | audiobook | ebooks | Download PDF



[Download](#)

[Read Online](#)

#491597 in Books 2010-10-26 2010-10-26 Original language: English PDF # 1 8.00 x .80 x 7.00l, 1.44 #File Name: 0061964921240 pages | File size: 29.Mb

Haley Fox, Lauren Fox : Alice's Tea Cup: Delectable Recipes for Scones, Cakes, Sandwiches, and More from New York's Most Whimsical Tea Spot before purchasing it in order to gauge whether or not it would be worth my time, and all praised Alice's Tea Cup: Delectable Recipes for Scones, Cakes, Sandwiches, and More from New York's Most Whimsical Tea Spot:

6 of 6 people found the following review helpful. Dishonest "Errors" STILL in my 2015 Order! DO NOT Attempt the Pumpkin Scones! By C. J. Daniels As of my 10/2015 order of this book, the pumpkin scone recipe is still so full of egregious errors that I cannot excuse them as "mistakes." No publisher or editor would let these go through unless it was on purpose. I even cut back on the liquid and spices as suggested by others. When compared to the other scone recipe ratios of liquid to solid, this recipe is off the charts wrong, and no, my butter was not liquid. So disappointing from what I felt was a great NYC must-visit. I will be rethinking my visits in the future. As much as I loved the Chapter Two location, this is dishonest! 2 of 2 people found the following review helpful. I love Alice's Teacup so I

was excited to get this ...By Anonymous I love Alice's Teacup so I was excited to get this book and try the recipes at home. However, as some reviewers have already stated, there are mistakes in some of the recipes. Even for something as basic as the buttermilk scone. The first scone recipe I ever tried was from this book and try as I might, it just never came out right. It was too dry and the scones remained flat without rising even a little bit. After a while I gave up and tried other scone recipes and I never had an issue. When I came back to their recipe I realized that the buttermilk scones needed more buttermilk and also melting the butter and adding it is a mistake. I never saw that in any other scone recipe. Do not melt the butter in any of their scone recipe. Instead take cold butter and use a food processor or a pastry cutter to combine the flour and the butter. Also add enough buttermilk so that the dough is not dry, but pliable. After I made these adjustments the scones rose perfectly. I like knowing what ingredients go into their delicious food, but it's ridiculous to have to take the recipes with a grain of salt, not knowing if adjustments are necessary. They need to review these recipes and publish another edition.

3 of 3 people found the following review helpful. Made purchase because of cake recipes

By H.R. Wow! This book is awesome as far as the cakes go! I haven't gotten to the other parts of the book yet, but the cakes are amazing! Before I purchased this book I checked it out at the library to try it out. I'm a head chef/foodservice director and I run the lunch program at a private school. I made several of these cakes for my co-workers to try. The first cake I chose to make was the Blueberry Lemon cake. One of the guys who tried it said that the cake was so good that if he died that day he would want me to make that cake to be served at his funeral. Then, he said the cake might just be good enough to bring him back from the dead so that he could have one last piece! :0) Lol! Next, I made the chocolate cake with peanutbutter buttercream frosting drizzled with chocolate ganache. This cake was really rich and creamy! My coworkers really liked this cake also, but I think peanutbutter and chocolate is such an "old couple" it's kind of a given that people are going to like it! Next, I made the Banana cake with nutella sandwiched in between each layer topped with rich cream cheese butter cream...very smooth and tasty! Last, but not least I made the coconut cake. This coconut cake is unlike any typical coconut cake. It seems like when I hear people talk about coconut cake they're talking about a vanilla cake with vanilla frosting...sprinkled with coconut. Nah! This cake, you steep a coconut vanilla tea for a few minutes and then strain and add to the cake batter to give the cake a coconut flavor. In between each layer is a coconut custard you cook on the stove top and then let cool. Finally, you can either frost this cake with butter cream or cream cheese frosting and then sprinkle with coconut...or if you want to take this cake to the next level...you can sprinkle on toasted coconut! Yum!

Restaurateurs Haley Fox and Lauren Fox share more than 80 recipes for scones, cakes, sandwiches, and more from their charming and wildly popular Alice's Tea Cup restaurants in New York City. In Alice's Tea Cup, the Fox sisters tickle the taste buds with sweets, baked goods, and savorys while divulging the unique tea-making and enjoying philosophy that has made their whimsical Manhattan tea spots favored destinations for locals and tourists alike.

From Booklist The several locations of Alice's Tea Cup in Manhattan have so grown in popularity that they now serve every meal of the day, not just afternoon tea. Fans of their esteemed scones, cookies, and cakes now have in hand the shop's recipes recast for the home cook. Lemon-dash; poppy seed and mixed-berry scones figure among the tea shop's favored pastries, but there are savory scones as well, such as walnut-Stilton, and ham and cheese. Sandwiches transcend traditional egg and tuna salad to encompass even cheeseburgers for those seeking a substantial meal. Whimsically decorated cakes satisfy the serious sweet tooth. Many of the specialty baked goods have tea baked into them as part of their flavor spectrums. Those who need something more stimulating than tea may imbibe some cocktails such as a mixture of smoky Lapsang souchong tea and Scotch, meant to recall an after-dinner whiskey and cigar. --Mark Knoblauch In the "Alice's" book, you'll find recipes both delightful and down to earth. In only six steps, you can create the shop's popular berry scone. A savory and crunchy cumin carrot sandwich takes just minutes. The vanilla-tea-infused granola or the blueberry lemon cake are, well, a piece of cake. (NY Daily News) One of the Best NYC Cookbooks of 2010 (New York magazine)

From the Back Cover The delightful sisters and owners of Alice's Tea Cup share nearly one hundred recipes from their charming and wildly popular Manhattan restaurants For almost ten years, Alice's Tea Cup has been a destination in New York City for locals and tourists alike who crave a scrumptious afternoon tea without airs or pretension. Haley and Lauren Fox learned at an early age that tea was more than just a beverage—it was an event to be shared and protected—and they divulge their tea-making philosophy and dozens of delectable recipes in this beautiful cookbook. Embodying the mantra "tea turned on its ear," Alice's Tea Cup serves up unique twists to traditional Victorian tea fare, including: Savories—Lapsang Souchong Smoked Chicken Salad and Cucumber Watercress Sandwiches with Lemon Chive Butter Baked goods—Banana Nutella Cake and Mint Black Bottom Cupcakes Sweet treats—Alice's mores and Queen of Tarts Tea selections—from African Dew to Rooibos Bourbon Specialty drinks—Alice's Tea-jito and Ginger Mar-tea-ni And of course Alice's world-famous tender, moist scones—including nineteen versions, from pumpkin to peanut butter and jelly to ham and cheese Haley and Lauren also show you how to throw a personalized "Curiouser and Curiouser" tea party with household props and

offer lots of other ways to celebrate with tea and festive food. From salads to scones, pancakes to cupcakes, afternoon tea to evening mar-tea-nis, this fabulous cookbook lets you enjoy Alice's mouthwatering recipes without leaving home.