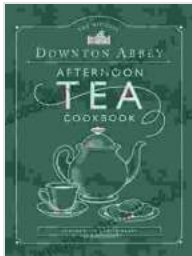


Downton Abbey Cookery: A Tea-licious Indulgence of Scones, Savories, and Sweets



The Official Downton Abbey Afternoon Tea Cookbook: Teatime Drinks, Scones, Savories & Sweets (Downton Abbey Cookery) by Downton Abbey

★★★★☆ 4.8 out of 5

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Step into the opulent world of Downton Abbey, where teatime is a cherished ritual steeped in tradition and culinary artistry. From the first sip of fragrant Earl Grey to the delectable bites of scones, savories, and sweets, this iconic Edwardian mealtime offers a tantalizing glimpse into the refined palates and lifestyle of the Crawley family and their aristocratic peers.

The Art of Scones

At the heart of any Downton Abbey teatime spread lies the humble yet beloved scone. These delectable pastries, served warm and fluffy, are the perfect canvas for a variety of toppings. Indulge in the classic clotted cream and strawberry jam combination, savor the tangy sweetness of lemon curd, or embrace the richness of Devonshire cream. No matter your preference,

the buttery texture and crumbly interior of a freshly baked scone will leave you yearning for more.

- **Ingredients:**

- 2 cups all-purpose flour
- 1/2 cup cold unsalted butter, cut into small cubes
- 1/4 cup sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk

- **Instructions:**

1. Preheat oven to 400 degrees Fahrenheit.
2. In a large bowl, whisk together the flour, sugar, baking soda, and salt.
3. Add the butter and use your fingers to work it into the flour mixture until it resembles coarse crumbs.
4. Gradually add the buttermilk and stir until just combined. Do not overmix.
5. Turn the dough out onto a lightly floured surface and knead gently for a few seconds.
6. Roll out the dough to a thickness of 1/2 inch and cut out scones using a 2-inch biscuit cutter.

7. Transfer the scones to a baking sheet and bake for 15-20 minutes, or until golden brown.
8. Serve warm with your favorite toppings.

Savory Delights

While scones often steal the spotlight, the savory offerings at Downton Abbey teatime are equally tantalizing. Delicate finger sandwiches filled with cucumber, egg salad, or smoked salmon tantalize the taste buds. Vol-au-vents, delicate pastry shells filled with creamy fillings like mushrooms or chicken, offer a sophisticated touch. And for those who prefer something more substantial, mini quiches or sausage rolls provide a satisfying savory bite.

- **Cucumber Sandwiches:**

- **Ingredients:**

- 8 thin slices of white bread
- 4 tablespoons unsalted butter, softened
- 1/2 English cucumber, thinly sliced
- Salt and pepper to taste

- **Instructions:**

1. Spread the butter on one side of each slice of bread.
2. Layer the cucumber slices on the buttered side of 4 of the slices of bread.
3. Season with salt and pepper.

4. Top with the remaining slices of bread, buttered side down.
5. Cut into finger sandwiches.

- **Mini Quiches:**

- **Ingredients:**

- 1 (9-inch) pie crust
- 6 eggs
- 1 cup milk
- 1 cup grated cheese (such as cheddar or Gruyere)
- 1/2 cup chopped cooked bacon
- 1/4 cup chopped onion
- Salt and pepper to taste

- **Instructions:**

1. Preheat oven to 375 degrees Fahrenheit.
2. Line a muffin tin with paper liners.
3. Cut the pie crust into 12 circles and line the muffin tins.
4. In a large bowl, whisk together the eggs, milk, cheese, bacon, onions, salt, and pepper.
5. Divide the egg mixture evenly among the muffin tins.
6. Bake for 20-25 minutes, or until golden brown and set.

Sweet Indulgences

No Downton Abbey teatime would be complete without an array of irresistible sweets. Delicate pastries, such as fruit tarts and eclairs, showcase the culinary prowess of the estate's kitchen staff. Rich chocolate truffles and creamy macarons provide a decadent treat, while the classic elegance of Victoria sponge cake embodies the grandeur of the Edwardian era.

- **Fruit Tarts:**

- **Ingredients:**

- 1 (9-inch) pie crust
 - 1 cup fruit preserves
 - 1/2 cup fresh fruit (such as strawberries, raspberries, or blueberries)
 - 1/2 cup whipped cream

- **Instructions:**

1. Preheat oven to 375 degrees Fahrenheit.
2. Line a baking sheet with parchment paper.
3. Unroll the pie crust and place it on the prepared baking sheet.
4. Spread the fruit preserves evenly over the pie crust.
5. Arrange the fresh fruit on top of the preserves.
6. Bake for 20-25 minutes, or until the crust is golden brown and the fruit is softened.

7. Let cool completely before slicing and serving with whipped cream.

- **Victoria Sponge Cake:**

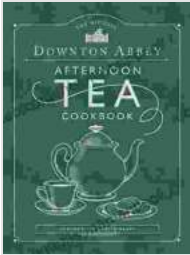
- **Ingredients:**

- 1 1/2 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 cup milk
- 1 cup strawberry jam
- 1 cup whipped cream

- **Instructions:**

1. Preheat oven to 350 degrees Fahrenheit.
2. Line two 9-inch round cake pans with parchment paper and grease the sides.
3. In a medium bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.

- In a large bowl, cream together the butter and 1 cup of the sugar until light and fluffy.



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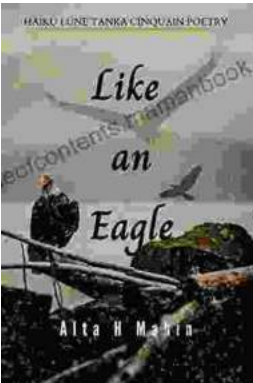
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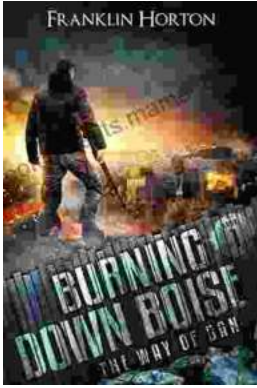
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