



Delicious Recipes for your Spread a Smile Tea Party

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#smileteaparty #teaandsmiles

The Rubens Jammy Dodger Biscuit

A much-loved rotating part of the Rubens' Prince & Princess Royal Afternoon Tea, these biscuits - known as The Queen's Jammy Dodger Biscuit at the hotel - are a delicious treat that can be made at home. Perfect to make with little helpers, these childhood favourites require only a handful of ingredients & are seriously tasty.

'Our Queens Jammy Dodger Biscuit was created to honour Queen Elizabeth II. We serve our take on Her Majesty the Queen's much-loved jam pennies, a favourite of her childhood. Jam Pennies are miniature raspberry jam sandwiches cut into circles the size of an old English penny - we have adapted this to the dodger biscuit here at the hotel' - **Head Pastry Chef, Sarah Houghting**

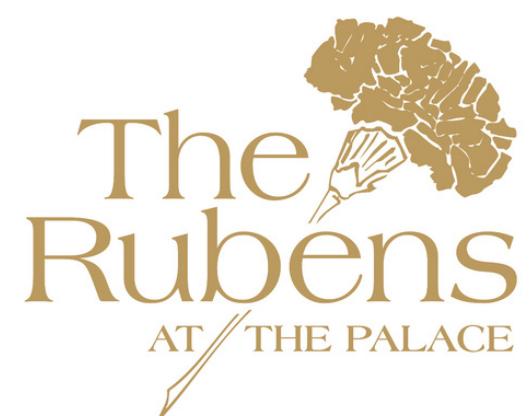
Method (Makes 30)

1. Cream butter & sugar until light & fluffy. Add the rest of ingredients $\frac{1}{3}$ at a time until combined.
2. Roll out the pastry to 3mm thick, using fondant spacers where possible to help with this.
3. Cut out circles 5cm diameter, and then punch a hole into half of the biscuits with a 2.3cm diameter ring for the jam centre.
4. Bake at 160c for 10-15 minutes, fan on 3.
5. Dust with icing sugar on the "doughnut" biscuit, and place on top of the other biscuit.
6. Fill the centre with strawberry jam.
7. Add any additional creative decorations to personalise as you like.



Ingredients

500G SOFT BUTTER
150G ICING SUGAR
550G PLAIN FLOUR
PINCH OF SALT
STRAWBERRY JAM


The Rubens
AT THE PALACE


Serving Up
Tea & Smiles





The Egerton's Chocolate Orange Brownie

Don't forget - if you are hosting a Spread a Smile Tea Party, you are in for a chance to win a 'Hatter's Tea Party for Two' at the Egerton House Hotel in Knightsbridge, London. Perhaps you will get the chance to taste test these delicious brownies yourself and compare them to your own!

'The Chocolate Orange Brownie has been an Egerton staple for many years – inspired by the recipe of our Founder and President, Mrs. Beatrice Tollman. Though they are a personal favourite of mine – not to mention the many guests who enjoy them too – they currently feature at our whimsical children's Hatter's Tea Party, accompanied by other treats, but these are definitely the best! I hope you will enjoy them and come to sample some at The Egerton House Hotel before too long.' - Chef, Daby Diane

Ingredients

Brownie Mix

375G BUTTER

300G CHOCOLATE

ZEST OF 2 ORANGES

120G COCOA POWDER

96G FLOUR

540G CASTER SUGAR

6 EGGS

Topping

100ML DOUBLE CREAM

150 CHOCOLATE

ZEST OF 2 ORANGES

Method (Makes 16)

Brownie Mix

1. Melt the butter and chocolate in a saucepan. Add the sugar, cocoa, orange zest and flour and mix well.
2. Add the eggs one by one, mixing well between each one.
3. Pour the mixture into a baking tray and bake for 45 minutes at 170c.

Topping

4. Melt the chocolate in a Bain Marie. Heat the double cream. Add the cream and mix well.
5. Smooth over the mixture on top of the Brownie and grate the orange zest on top.

Serving Up
Tea & Smiles

THE
EGERTON HOUSE
HOTEL

The Langham's Chocolate Bourbon

Method (Makes 25)

Biscuit

1. Mix the butter, sugar, salt, eggs and cocoa powder to a paste. Do not beat.
2. Add the flour and mix until all is incorporated. Roll immediately between sheets of parchment to 25mm.
3. Put the dough in the freezer while you make the ganache.

Assembly

7. Cut the frozen sable to the desired size 70mm x 30mm. Bake at 160C for approx. 10-12 minutes. Leave to cool.
8. Using a piping bag and nozzle pipe a tube of the ganache onto each sable.

Ganache

4. In a saucepan, heat the honey and cream until small bubbles begin to appear.
5. Remove the saucepan from the heat and pour gradually over the chocolate, mixing continuously with a spatula.
6. Smooth with a hand held blender and leave to set overnight at room temp or in the fridge for 15 minutes.
9. Place a second sable on the ganache and press to flatten.



Ingredients

Biscuit

180G BUTTER
135G ICING SUGAR
1 LARGE EGG
65G COCOA POWDER
225G PLAIN FLOUR
PINCH OF SALT

Ganache

180G WHIPPING CREAM
20G HONEY
120G DARK CHOCOLATE
1 MEASURE WHISKEY
(OPTIONAL)



LANGHAM
&
HOTELS & RESORTS

Serving Up
Tea & Smiles



The Claridge's Lemon Drizzle Cake

Method (Makes 33 minis)

Cake

1. Mix the lemon zest and sugar and leave over night
2. Preheat oven to 160c. Brush all sides of the loaf tins lightly with melted butter. Then line the tin with baking parchment or dust with flour.
3. Sieve the flour, salt and baking powder together. In a mixing bowl, add the lemon sugar, eggs and crème fraiche. Mix with a spatula until combined.
4. Stir the sieved dry ingredients into the egg/sugar mixture until smooth and lump free.
5. Once all the flour has been incorporated, stir the very soft butter into the cake batter. Stir the cake mix until smooth and there are no butter lumps.
6. Divide the batter evenly between two cake tins. Using a plastic bowl scraper, dip the edge in the melted butter and drag a line across the top of the cake mix - this helps to create a crack and bump along the cake when it is baking.
7. Place the cakes in the preheated oven. Bake for 35 minutes or until a tester inserted into the centre comes out clean.
8. Remove from the oven and cover each cake with half the syrup. Leave to cool slightly in the tin before turning out to finish cooling on a wire rack.

Drizzle

1. In a small sauce pan combine all the ingredients and bring to the boil over medium to high heat. When the syrup comes to the boil remove from the heat and set to one side for later use.



CLARIDGE'S

Serving Up
Tea & Smiles



Ingredients

Cake

- 3 LEMONS
437G CASTER SUGAR
6 WHOLE EGGS
2.5G SALT
187G CRÈME FRAICHE
337G SOFT FLOUR
6G BAKING POWDER
125G VERY SOFT BUTTER
- 18G RUM
*50G MELTED BUTTER
FOR THE CRACKING

Drizzle

- 100G WATER
100G CASTER SUGAR
3 LEMONS JUICED



Lola's Fudge Brownie Cupcakes

with a Caramel Chocolate Ganache

Method (Makes 12)

Cupcake

1. Preheat the oven to 180 C. Line a muffin tin with 12 muffin cases. Sift together the flour, baking powder and salt in a bowl.
2. Put the chocolate and butter in a heatproof bowl over a pan of simmering water. Heat, stirring, until the chocolate melts and you have a smooth, glossy mixture.
3. Remove from the heat and beat in the sugar and vanilla with an electric hand mixer. Add the eggs, one at a time and beat briefly until just combined. Reduce the speed to low and add the sifted dry ingredients.
4. Beat briefly again just until combined. Stir in the chopped nuts and white chocolate, if using. Divide the mixture between the muffin cases. Bake in the preheated oven for 25-30 minutes. Remove from the oven and let cool completely on a wire rack before decorating.

Ganache

1. Put the sugar, lemon juice and 60ml water in a saucepan and stir. Cook over medium-high heat until the sugar dissolves, then cook without stirring until dark caramel in colour, about 7-10 minutes.
2. Remove the pan from the heat, add the cream and stir briskly to combined.
3. Add the chocolate and stir until melted and smooth. Let cool completely, whisking occasionally (about 1 hour). Refrigerate for 1-2 hours, whisking occasionally.
4. Spread the frosting over the cold cupcakes using a spatula. Drizzle with chocolate sauce and top with a cube of Brownie.



LOLA'S CUPCAKES

Ingredients

Cupcake

60G CHOPPED NUTS
60G WHITE CHOCOLATE
CHOCOLATE SAUCE
12 CUBES OF BROWNIE

Ganache

100G CASTER SUGAR
3/4 TSP LEMON JUICE
225ML WHIPPING CREAM
300G MILK CHOCOLATE

