



Delicious Recipes for your Spread a Smile Tea Party

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The Rubens Jammy Dodger Biscuit

Visit them online [HERE](#) and follow them on socials [@rubenshotel](#)

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

Visit them online [HERE](#) and follow them on socials [@egerton_house](#)

Don't forget - if you register your Spread a Smile Tea Party through our website, 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.



THE
EGERTON HOUSE
HOTEL



Brigit's Bakery Carrot Cupcakes

Use code **SMILE10** to get a glass of champagne with your Brigit's Bakery Afternoon Tea, and 10% of proceeds will go directly to Spread a Smile - book yours [HERE](#) and follow them on socials [@brigitsbakery](#)

Method (Makes 12)

Carrot Cupcake

1. Bring the eggs to room temperature before getting started. Sift the all-purpose flour and baking soda and reserve to use later. Shred and finely dice the carrot and reserve to use later.
2. Combine the vegetable oil, sugar, brown sugar, eggs, vanilla extract, salt, and cinnamon and whisk in a stand mixer with a whip attachment until well emulsified, about 5min.
3. Switch to a paddle attachment, then add the sifted dry ingredients and mix until just combined. Fold in the carrot.
4. Pipe or scoop the batter into a muffin pan lined with cupcake liners, filling each cavity about 3/4 full. Bake at 350F/176C for 15-20min or until a cake tester comes out clean. Rotate the pan halfway through baking.



Cream Cheese Frosting

1. Bring the cream cheese and butter to room temperature before getting started. Sift the powdered sugar and reserve to use later.
2. Combine the cream cheese and butter, mixing in a stand mixer with a paddle attachment until well combined. Add the remaining ingredients and mix on medium-high speed until light and fluffy, about 5min
3. Once the cupcakes are cooled, pipe the cream cheese frosting onto each cupcake, and decorate how you wish.

Ingredients

Carrot Cupcake

251G VEGETABLE OIL
200G SUGAR
100G BROWN SUGAR DARK
3 EGGS
4G SALT
4G CINNAMON
8G VANILLA EXTRACT
218G ALL-PURPOSE FLOUR
6G BAKING SODA
256 G CARROT SHREDDED

Cream Cheese Frosting

226G CREAM CHEESE
136G BUTTER UNSALTED
453G POWDERED SUGAR
8G VANILLA EXTRACT
16G LEMON JUICE





The Claridge's Lemon Drizzle Cake

Visit them online [HERE](#) and follow them on socials [@claridgeshotel](#)

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.

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

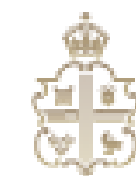
18G RUM
50G MELTED BUTTER
FOR THE CRACKING

Drizzle

100G WATER
100G CASTER SUGAR
3 LEMONS JUICED

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



The Langham's Chocolate Bourbon

Visit them online [HERE](#) and follow them on socials [@langham_london](#)

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





Photographer: Patricia Niven



Honey & Co's Chocolate, Orange & Almond Fudge

Visit Sarit and Itamar online [HERE](#) and follow them on socials [@honeyandco](#)

Method (Makes 20-30 pieces)

1. Use a large saucepan: the mix will bubble up a fair bit, so make sure it reaches no more than halfway up the pan before you start.
2. Line a rectangular baking tray with a sheet of baking paper and sprinkle with 50g of the toasted flaked almonds and 30g of the chopped milk chocolate to create a layer on the bottom. Set aside.
3. Mix the condensed milk with the sugar, butter and milk in a pan and place on a medium heat. Stir occasionally.
4. Meanwhile, put the remaining flaked almonds and milk chocolate, the cardamom, the salt and the orange zest in a large heat-resistant mixing bowl.
5. Then watch the pan: every time the mix starts to boil and come up the sides mix it down, then give the base of the pan a good stir every 10-15 seconds until the mix starts to thicken. This will take a good 10-15 minutes.
6. When the bubbles change from large liquid-like popping bubbles to thick volcanic ones, start stirring it continuously until a rich, lush fudge-coloured mix forms (it should be dark beige but not brown). This will take another five to eight minutes.
7. Remove from the heat and pour over the bowl containing the chocolate, almonds, salt and orange zest. Mix well and continue mixing to cool it and help it set.
8. Add the orange juice and continue mixing until it starts to thicken (you could do this in an electric mixer using a paddle attachment, if you prefer). As soon as the mix feels really thick and starts to hold together, transfer it to the baking tray you put aside earlier and flatten it as much as possible. Set aside and allow to cool overnight.
9. Peel off the baking paper and cut up the fudge into whatever size chunks you wish.

Ingredients

100G FLAKED ALMONDS

150G MILK CHOCOLATE

450G GOLDEN CASTER SUGAR

397ML CONDENSED MILK

120G BUTTER

150ML MILK

1 TSP GROUND CARDAMOM

½ TSP FLAKY SEA SALT

ZEST OF 2 ORANGES

2 TBSP ORANGE JUICE



Honey & Co.



Lola's Fudge Brownie Cupcakes

with a Caramel Chocolate Ganache

LOLA'S CUPCAKES

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.



Ingredients

Cupcake

250G PLAIN FLOUR
1 TSP BAKING POWDER
A PINCH OF SALT
190G DARK CHOCOLATE
130G SOFT BUTTER
250G CASTER SUGAR
2 TSP VANILLA EXTRACT
2 EGGS

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

[@lolas_cupcakes](#)
Visit them online [HERE](#)

