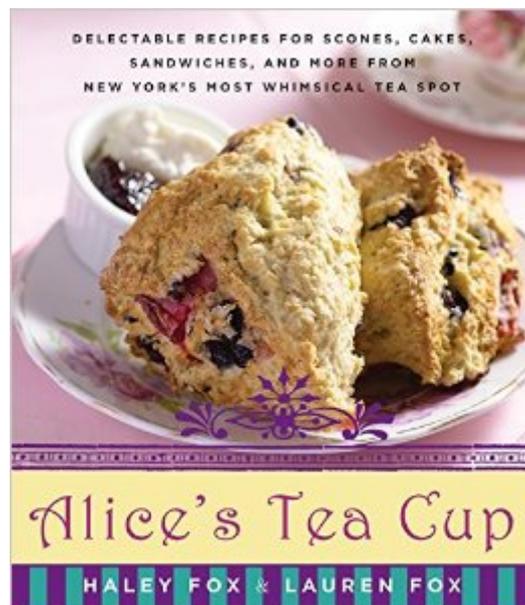


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Alice's Tea Cup: Delectable Recipes For Scones, Cakes, Sandwiches, And More From New York's Most Whimsical Tea Spot



Synopsis

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 savories while divulging the unique tea-making and enjoying philosophy that has made their whimsical Manhattan tea spots favored destinations for locals and tourists alike.

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Customer Reviews

My family ate at Alice's Tea Cup for a celebration and everything was scrumptious. I am thrilled with the book because it has all the delicious recipes I enjoyed in their tearoom. So far, I've made the molasses ginger cookies and the curried chicken sandwiches and both recipes turned out great. Their recipe ideas are very creative. 3 weeks later...Hi all, Here are some corrections to Alice's Tea Cup's new tea book...I made the pumpkin scones; they were extremely over-spiced. When I first read the recipe, the quantities of the spices sounded wrong, so I called them. A gentleman insisted the 1/4 cup each of cinnamon and ginger was the correct amount. I doubted it, but decided to give them a try since he verified the recipe. Well, the scones were totally unpalatable and I threw out the whole batch. A sad waste of money:(This morning, I called again and tracked down the cook who actually makes the scones. She said she uses only 1 teaspoon each of the cinnamon and the ginger. I asked about any other recipe corrections and she said the curried chicken sandwiches should have chopped red apple in the recipe. Despite the corrections, I still believe it's a book that

most will enjoy, as I do. The curried chicken recipe is very good. I found you can get away without dry rubbing and baking the chicken. I made it again with leftover roasted chicken to which I added equal amounts of mayo, sour cream, and apricot preserves. Then I chopped up celery, red onion, sliced almonds and dried apricots and added those in. Finally I sprinkled on sea salt, fresh ground pepper and curry to taste. It was delicious. Alice's cook told me they add in chopped red apple so I'll do that next time. Another update...I made the pumpkin scones with the 1 tsp each of the spices and they turned out great. Don't miss the topping, it truly adds to the scone. I had extra topping so I refrigerated it. To use it on something else, I warmed it on a very low heat and added a few spoonfuls of heavy cream...Oh my, how delicious, and it reheated really well.

WARNING! RECIPE ERRORS ...Pumpkin scone recipe has incorrect amounts for the spices (which another reviewer confirmed by calling Alice's and talking to the baker who actually makes them. The correct amount is 1 tsp. ginger, and 1 tsp. cinn.) Unfortunately I did not read the reviews before diving in to make the pumpkin scones (the reason I bought the book in the first place!) which were inedible and a waste of time & money. I get very frustrated with books that are poorly proofread. According to same reviewer the curry chicken was also missing chopped apple.(although this mistake at least makes it just taste different, not inedible!) It makes me wonder how many other recipes I'm going to go through that might have mistakes, and what the cost of them could be to the consumer who purchased the book trusting the outcome would be correct according to the recipes paid for by buying the book. I think the integrity of the book is at stake when already 2 mistakes have been found and the book just came out. On the positive side.. this might very well mean they really did give out their real recipe which most establishments don't usually do. They change something. But since they have to bake these in bulk, I am guessing that 1/4 cup of ginger and cinnamon was actually the amount in their bulk recipe before it was reduced for home baking. The scary part is the reviewer who called talked to someone who confirmed the book was correct, and lucky for her she knew in her gut it still had to be wrong (after knowing they were inedible!) and finally ended up talking to the baker and found out it really was a mistake.) Note to self: Always check reviews on **BEFORE** I start baking out of any book. At least I would know if there were any mistakes already found that needed correction before wasting my time and money. :) And.. I would know which recipes were the most successful to start with!

I hope that the restaurant issues corrections on their website for the items other readers have mentioned. So far, I have LOVED this book. I made a lemon-blueberry cake with butter cream

frosting and it was delicious - so light and fluffy, my friends were very impressed. Then I made my favorite from the restaurant- their granola. My husband & I can't stop eating this. Its so good, and very easy. Though I did have to add more honey/butter and cook for a bit longer, but that didn't make it that bad.If you love this restaurant (or brunch or tea or dessert for that matter), you'll love this book!

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.

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