

You're Invited to Afternoon Tea

The Perfect Tea Party Checklist

- Plan your menu.*
 - *Choose one or two types of tea to serve your guests.*
 - *Prepare snacks for your guests. Appropriate choices include small finger sandwiches, cookies, and cakes.*
- Brew the tea ahead of time and serve it in a teapot or kettle.*
- Set the table!*
 - *Cover the table with a table cloth.*
 - *Place the teapot at the center of the table. Place sugar, milk, and snacks throughout the table so that guests can reach them.*
 - *Each guest's place setting needs a teacup, saucer, teaspoon, snack plate, napkin, and necessary utensils for snacks.*
- Dress for the occasion! Dresses, nice pants, shirts and ties are all appropriate for afternoon tea.*

Proper Tea Party Etiquette

- *When not in use, place your napkin in your lap.*
- *Finger sandwiches and cookies may be eaten with your hands, but cakes require a fork.*
- *Add milk and sugar after the tea has been poured in your cup.*
- *Stir your tea gently in a backward and forward motion, not in a circle. Try not to hit the side of your cup.*
- *When not in use, rest your spoon on your saucer, behind the teacup.*
- *Sip your tea quietly, don't slurp!*
- *No need to lift your pinky finger when holding your teacup— it is a myth that it helps with your balance.*
- *Never blow on your tea if it is too hot. Wait for it to cool on its own.*
- *Hosts should pour the tea for guests, but guests may help themselves to snacks.*

Lemon Poppy Shortbread with White Chocolate Glaze

Enjoy this recipe courtesy of The Frick Pittsburgh's pastry chef. These cookies are a perfect addition to any afternoon tea party.

For the cookie dough:

*12 oz unsalted butter at room temperature
1 cup sugar
1.5 teaspoon kosher salt
0.5 teaspoon baking soda
Zest of 3-4 lemons
1 large egg
Juice of 2 of the zested lemons
3.5 cups all-purpose flour*

For the glaze:

*4 oz white chocolate chips
1 Tablespoon vegetable oil*

To finish:

Poppy seeds

Instructions

- 1. Cream butter, sugar, salt, baking soda and lemon zest with a hand mixer or the paddle attachment on a stand mixer, working your way up to high speed until fully whipped and fluffy (close to 10 minutes, scraping the bowl halfway through).*
- 2. Reduce mixer to medium-low speed, add the egg and wait for it to fully incorporate. Add the lemon juice, increase speed back to high and whip until light and fluffy again.*
- 3. Turn off mixer and add the 3.5 cups of flour to the bowl. Mix on medium-low speed until just fully incorporated. Wrap and chill for at least an hour. If you're planning on using a cookie cutter, divide and wrap dough in small rectangles so it's easy to roll and punch out. Otherwise, divide and roll the dough into logs for easy slicing once its chilled. Bake cookies at 325 degrees in the convection oven, or 350 degrees in a regular oven.*

To finish:

Start melting the white chocolate over a double boiler, add the vegetable oil and stir until completely melted and incorporated. Remove from heat, and let sit for a minute or two to cool slightly. Dip the top surface of each cookie into the white chocolate glaze and return it to the baking sheet, repeat until half the cookies are dipped and sprinkle with poppy seeds. Repeat with the rest of the cookies (if you dip them all at once, the chocolate will start to set before you get a chance to add the poppy seeds).