

Yield: 16 cookies **Author:** Sweet Tea & Fried Pies



Southern Tea Cakes

Passed from my Mamaw to my mother, these were a budget-friendly after-school treat for my siblings and me. I loved them as a child, and their simple yet rich taste bought back waves of childhood memories when I made them again for first time with my mom and sister.

Prep time: 10 M Cook time: 24 M Total time: 34 M

INGREDIENTS:

- ½ cup unsalted butter, softened
- ½ cup packed light brown sugar
- 1 egg
- 1 cup flour
- ½ teaspoon baking powder
- ⅛ teaspoon salt
- 1 teaspoon vanilla extract

INSTRUCTIONS:

1. Preheat oven to 375 degrees and line two baking sheets with parchment paper.
2. Cream butter and brown sugar in a large bowl until light and fluffy; add egg to the creamed mixture.
3. In a medium bowl, combine flour, baking powder and salt.
4. Add flour mixture to cream mixture to fully combined and then add vanilla extract.
5. Using a teaspoon, scoop out the dough and drop on the prepared baking sheets, spacing them evenly to allow for spreading.
6. Bake one sheet at a time for 10 to 12 minutes, rotating the sheet halfway through baking, until the cookies are golden brown around the edges.
7. Cool the cookies on the sheets for 10 minutes, and then transfer them to a wire rack to cool completely.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
106.29	6.13	3.69	11.66	0.21

Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
11.45	5.60	1.27	38.09	26.88

Recipe Developed by Kyla Kummer, Sweet Tea & Fried Pies © 2019. All rights reserved.