

IT WAS THE USUAL "ZOO TEA." YOU KNOW, WE EAT, THE OTHERS WATCH.
PRINCESS MARGARET

See Tea (w/ a capital "T") done the "right way" in London at Brown's, The Savoy, Grosvenor House, or upstairs at Harrods. Bring back memories & make



HEART-SHAPED Cream Scones

425° MAKES 10

2 c. flour
1/3 c. sugar
1 Tbsp. baking powder
1 tsp. salt
1/2 c. currants (opt.)
1 c. heavy cream



Preheat oven to 425°. Stir together first 5 ingred. Gradually stir in cream. Gather dough together & knead lightly on a floured board; this will start off seeming impossible, but don't give up. Pat out to 1/2" thick. Cut w/ a 2" heart-shaped cutter dipped in flour. Arrange on ungreased baking sheet. Bake 10-12 min. til golden. You can GLAZE them w/ a creamy mixture of 1/2 c. powdered sugar, 1 tsp. orange zest & about 1 Tbsp. fresh oj. Serve hot with

Orange Butter: With a wooden spoon beat together 1 stick unsalted butter (softened), 2 Tbsp. frozen oj. concentrate, zest of 1/2 orange, 1/4 c. + 1 Tbsp. powdered sugar. Spoon into ramekin & smooth top.



She has got on to the right side of the baking powder, and her cakes and things are so light they fly down your throat of themselves.

Susan Stale

