

Barnsley Museums Makes: Time for Tea

For more recipes visit:
www.barnsley-museums.com/february-half-term



Inspired by the fancy afternoon teas that would have been held at Cannon Hall in days gone by, we have put together easy and fun recipes to make your own afternoon tea at home.

You can use these recipes to set up a fun, role-play café, make a lovely treat for your grown-ups or just have fun cooking together.

Remember that an adult will need to supervise any cutting or cooking activities.

Super shaped sarnies -
Make your sandwiches using soft fillings of your choice such as jam, egg mayo or tuna.
Then use a cookie cutter to cut into fancy shapes.



Fancy biscuits -
Decorate your shortbread biscuits by melting chocolate in a bowl (either by standing a small bowl of chocolate in a larger bowl filled with hot water or for a few seconds in the microwave.)
Dip shortbread biscuits into the melted chocolate and add the sprinkles.
You can also dip any fruit in too...such as strawberries, raspberries & bananas.



You will need:

- Bread/wraps of your choice
- Fillings for sandwiches such as jam, egg mayo, tuna etc
- Cakes bought or see full recipes on our website or activity sheets
- Sprinkles - any fancy ones
- Shortbread biscuits bought or homemade
- Chocolate
- Oranges
- Lemonade or fizzy water

Fizzy fruit juice -
squeeze the fruit to get the juice...make sure there's no pips and top up with fizzy water or lemonade



Arrange all the food on fancy plates and open up your café or restaurant for business. You can take orders using a notepad and pencil.

Barnsley Museums Makes: Time for Tea

For more recipes visit:
www.barnsley-museums.com/february-half-term

You will need:

175g butter softened
175g caster sugar
3 eggs beaten
175g Self raising flour
Double cream
Jam
2 tbsp of icing sugar

A whisk
Weighing scales
Small Deep muffin tin (6) or use bun cases and bun tin
Knife and fork
2 bowls (one to mix the mixture and one to whip the cream)
Jug for eggs

Mini Victoria Sponge Cakes

Contains eggs, milk and wheat unless using alternatives.



Cream the butter and sugar. Add your beaten eggs and mix well. Gradually fold in your flour until you have made the batter.



Use a spoon to spoon the mixture into a greased muffin tin or bun cases. Bake on gas mark 5 (190C or 170C fan oven) for 25 mins. Leave to cool before decorating.



Whisk the double cream until it's really thick....add the tbsp of icing sugar. Cut a bun in half and use a knife to spread jam on the top and the cream in the bottom. Join the halves back together. Dust with icing sugar.

Barnsley Museums Makes: Time for Tea

For more
recipes visit:
www.barnsley-museums.com/february-half-term

You will need:

100g Caster sugar
100g Butter
(unless using alternative)
100g Strong bread flour
150g Self raising flour
300g of Thick Greek yoghurt with honey
Extra flour for dusting
Cherries

For Topping

6 tbs Icing sugar mixed with Water
Sprinkles
Cherries

Makes 10 medium iced fingers
or 6 large fingers

Iced Fingers

Contains:
Gluten free
if using gluten free flour
Suitable for vegans if
using vegan yoghurt
Check ingredients for
allergens



Preheat oven gas mark
5/190c.
Line a baking tray with
greaseproof paper.
Mix the butter and sugar
together.
Add the flour and yoghurt.
Mix with a wooden spoon.



Use your hands to shape into
fingers.
Use extra flour on your hands if
your mixture is sticky. Place on
a baking tray.
Bake for 25-30 mins.



Leave to cool before
decorating with icing sugar and
sprinkles and cherries.