

Our State eats

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Edenton Tea Party Cakes

Yield: about 36 cakes.

- 4 cups all-purpose flour**
- $\frac{3}{4}$ cup cold unsalted butter, cut into small pieces**
- 3 large eggs, at room temperature**
- 2 cups light brown sugar**
- $1\frac{1}{4}$ teaspoons baking soda**
- 1 teaspoon vanilla extract**

Preheat oven to 350°.

In a large bowl, use a pastry cutter or two forks to cut butter into the flour until the mixture resembles coarse sand. Place bowl in refrigerator.

In a separate bowl, use an electric mixer to combine eggs and brown sugar until smooth and creamy. Dissolve the baking soda in a tablespoon of warm water; add to the egg and sugar mixture. Add vanilla extract and continue mixing. While the mixer is on low speed, add the chilled flour mixture. Do not overmix.

Place dough on a floured counter or cutting board. Softly, with very little pressure, roll dough to $\frac{1}{4}$ -inch thick-ness. Using a 2- to 3-inch round biscuit or cookie cutter, cut cakes (number will depend on size of cutter). Place cakes on parchment-lined baking sheet. Bake for 10 to 12 minutes.



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