

DESSERT

Tea Cakes

15 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
15 min	10 min	5 min	24	\$0.13	173 kcal



Tea Cakes takes about 15 minutes from beginning to end. For 13 cents per serving, you get a dessert that serves 24. Watching your figure? This lacto ovo vegetarian recipe has 173 calories, 2g of protein, and 8g of fat per serving. 4 people were glad they tried this recipe.

Ingredients

- ☐ 1 teaspoon baking powder
- ☐ 1 cup butter, softened
- ☐ 1 teaspoon vanilla extract
- ☐ ½ teaspoon baking soda
- ☐ 3 cups all-purpose flour
- ☐ 1½ cups white sugar

EQUIPMENT Bowl, Baking sheet, Oven

Method

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet.

- 2

Beat butter and sugar in a bowl until creamy. Stir in flour, vanilla extract, baking powder, and baking soda until dough is well mixed. Drop spoonfuls of dough 2 inches apart onto prepared baking sheet.
- 3

Bake in preheated oven until lightly browned, 5 to 10 minutes.

Nutrition per serving			
	173	2 g	8 g
	KCAL	PROTEIN	FAT
			24 g
			CARBS
Saturated Fat			4.9 g · 31% of daily needs
Fibre			0.4 g · 2% of daily needs
Sugar			12.5 g · 14% of daily needs
Sodium			102 mg · 4% of daily needs
Cholesterol			20.3 mg · 7% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/tea-cakes-142689