



Swan's Southern Tea Cakes

Indulge your sweet tooth and impress your friends with a taste of island history. This Swan family recipe has been enjoyed for generations. Make it your family's newest tradition!

Ingredients:

- 4 cups flour
- 2 cups sugar
- 2 eggs
- 1½ sticks butter, melted
- 1/2 cup milk
- 1 teaspoon pure almond extract

Directions:

Preheat the oven to 400°F. Line two baking sheets with parchment paper.

Pour the flour into a large bowl. Set aside.

In a medium bowl, whisk together the remaining ingredients until smooth.

Pour the wet ingredients into the bowl of flour and stir carefully to combine.

Work the dough into balls, and drop onto the baking sheet. Bake for 7 to 9 minutes or until lightly browned. Serve.