



2023 Top 25 Historic Hotels Worldwide Afternoon Tea Experiences List Recipes

[The Omni King Edward Hotel](#) (1903) Toronto, Ontario, Canada

The Omni King Edward Hotel's Baby Bump Madeleines

This recipe was created by the hotel for the Baby Shower Tea, in honor of the Duke and Duchess of Sussex's first child.

Ingredients

- ½ cup unsalted butter
- 1 cup all purpose flour
- 1 tsp. vanilla extract
- 1 tsp. finely grated lemon zest
- 1 ½ tsp. baking powder
- Pinch of salt
- 3 large eggs (room temperature)
- ¾ cup granulated sugar

Yield: 20-24 madeleines

Instructions

1. Melt butter in a sauce pan and set aside to cool to room temperature.
2. Sift flour, baking powder and salt into a bowl.
3. In a stand mixer, whisk eggs and gradually add sugar. Continue whisking at medium speed until the mixture becomes thick and pale in color.
4. Gently fold in flour with a rubber spatula until just combined. Fold in melted butter being careful not to deflate mixture.
5. Preheat oven to 375 F. and brush madeleine mold with melted butter and dust with flour.
6. Scoop a heaped tablespoon of batter into each mold and bake for approximately 12 minutes until they have risen and are golden brown. A properly baked madeleine should have a small bump on one side thus resembling a baby bump.
7. Dust with icing sugar and serve with your favorite cuppa tea.

Tivoli Palacio de Seteais (1787) Sintra, Portugal

The Palace Scones, by hotel's pastry chef Cintia Koerper:

Ingredients

- 225 grams of wheat flour
- 2 teaspoons baking powder
- 1/2 teaspoon of salt
- 30 grams of sugar
- 55 grams of cold unsalted butter
- 55 grams of rum-soaked raisins
- 100ml of milk

Instructions

1. Mix the flour, baking powder, salt and sugar into a ball and then add the butter with your fingertips until the mixture resembles breadcrumbs. Add the raisins.
2. Gradually add the milk until it forms a soft dough that does not stick to your hands.
3. Place the dough on a floured surface and roll out the dough to a thickness of 2 cm or so. Cut the scones using a ring (the size you prefer).
4. Place the scones on a non-stick baking tray or lined with baking parchment.
5. Mix an egg yolk together with a dash of milk and brush the scones with this mixture.
6. Bake in the oven for 15 to 20 minutes at 180° C.

[The Grand York](#), 1906, York, England, United Kingdom

The Grand York's Honey Madeleines Recipe

Ingredients

- 100g plain flour, plus extra for dusting
- 100g caster sugar
- 100g butter, melted
- 1 whole egg, separated
- 1 egg white
- 1 tbsp clear honey
- 1 tsp vanilla extract

Instructions

1. Heat oven to 190C/170C fan/gas 5. Grease-spray a 12-hole madeleine mold and dust lightly with flour. (Alternatively, use a tartlet tin instead of a madeleine mold.)
2. Mix the flour and sugar in a bowl.
3. Mix the butter, egg yolk, honey, and vanilla into a separate bowl and whisk with a fork to mix.
4. In a third bowl, small, whisk the two egg whites until stiff.
5. Fold the butter mixture into the dry ingredients until evenly mixed, and then fold in the egg whites using the whisk.
6. Divide between the prepared molds and bake for 10-12 mins until golden brown and firm to the touch.
7. Leave to cool in the molds for a few mins, then turn out and cool on a wire rack. Dust with icing sugar before serving.

Change the flavor by adding an extra ingredient at step 2 or 3. Some ideas suggested by the historic hotel include lemon juice or rose water, or by substituting cocoa powder in place of 20g of plain flour.

Fairmont Empress (1908) Victoria, British Columbia, Canada

Empress Signature Raisin Scone Recipe

Ingredients

- 1 cup All-Purpose Flour
- 1/2 cup 35% Cream
- 1/4 cup White Sugar
- 1/4 cup Butter, cubed
- 1/4 cup Golden Raisins
- 2 each Eggs
- 2 tbsp. 2% Milk
- 1 tbsp. Baking Powder
- 1 pinch Salt

Instructions

1. Chill all ingredients prior to mixing for best results.
2. In a medium bowl, whisk cream and one egg together.
3. In a separate bowl, sift all dry powdered ingredients together, add the raisins.
4. Add liquid ingredients to the dry ingredients, knead with your hands, taking care to not over mix.
5. Roll the dough into a 3/4" thick round circle. Sprinkle a little extra flour onto your work surface and rolling pin to ensure the dough does not stick.
6. Using a sharp knife, cut the dough into 8 evenly sized wedges and place onto a lightly greased baking sheet.
7. Whisk the remaining egg with the milk, brush the scones before baking with this egg wash.
8. Allow the scones to rest for 45 minutes in the refrigerator, while pre-heating your oven to 325°F or 160°C.
9. Bake for 18 to 22 minutes on the middle rack of the oven or until golden brown.

Great Southern Killarney (1854) Killarney, County Kerry, Ireland

Great Southern Killarney Scones Recipe

Ingredients

- 1.7kg White flour
- 300g caster sugar
- 30g baking powder
- 75g dried fruit
- 4 eggs
- 500ml buttermilk
- 600g butter

Yield: 13 scones

Instructions

1. Pre-heat oven to 160 degrees.
2. Mix all dry ingredients in a mixing bowl until completely mixed in.
3. Remove from the mixing bowl and mix in the milk, eggs and fruit by hand.
4. Be careful not to over handle the dough at this stage and it should not be kneaded.
5. Roll out the dough to about 1.2 to 2 inch thick and cut using a scone cutter.
6. Egg wash the tops and bake in for 15-18 minutes.

Fairmont Hotel Vancouver (1939) Vancouver, British Columbia, Canada

Fairmont Hotel Vancouver Scones Recipe

Ingredients

- 681 g all-purpose flour
- 37.5 g baking powder
- 150 g White granulated sugar
- 3 Eggs
- 332.5 ml 35% whipping cream
- 1/4 cup Milk (For brushing the scones before baking.)

Instructions

1. In a large mixing bowl, combine the flour, baking powder, and sugar.
2. Add in the butter and mix until you get a coarse, sand-like consistency.
3. Add in the 35% whipping cream and mix until combined.
4. Cover the dough with plastic wrap and refrigerate for at least 1 hour before rolling and cutting.
5. Preheat your oven to 350F.
6. With a rolling pin on a floured work surface, roll the dough to a thickness of 3/4 inch, and cut the dough into discs.
7. Place the scones onto a baking tray lined with parchment paper and brush the tops with milk.
8. Bake for 20-25 minutes, until golden.
9. Dust with icing sugar for an added sweet touch. Enjoy plain, or top with clotted cream and your favorite fruit preserves.