

SOUTHERN TEA CAKE: THE NEW CUPCAKE?



FOOD & DRINK

After all the attention cupcakes have received over the last few years, one could say they've had their share of time in the proverbial sun. We covered [Fru Fru](#) and [Sprinkles](#) back in 2007, but recently we were alerted to a new alternative: [Tennessee T-Cakes](#). Billed as “the ultimate Southern confection,” Tennessee T-Cakes are diminutive delicacies with a big, romantic story behind them. They resemble cupcakes in size and shape, but feature a texture more like that of a brownie and a dusting of powdered sugar in place of the heavy frosting. Available by the box with prices starting at USD 10.95 per dozen, T-Cakes come in four variations—Key Lime, Luscious Lemon, Chocolate Truffle and Original—with Raspberry and crunchy Brittle coming soon. The closely guarded recipe for Tennessee T-Cakes dates back to ante-bellum Tennessee and a young belle's culinary talent—reputed to have won a Civil War captain's heart. The world will never tire of interesting new desserts, just as it will never tire of a good story to go with them. Need some directed motivation? Find an old or little-remembered delicacy from your own region, upgrade and adapt it to modern tastes, and garnish with some skillful [storytelling](#) and a heaping helping of (still) made here appeal. Next, breathe deeply, for you will soon savor the smell of sweet success! 😊 (Related: [Bakery focuses on bite-sized treats — Upgraded popsicles, Mexican style.](#))

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