Tea cakes for Juneteenth celebrations

Tea cakes have historical significance for African Americans. According to historians, the American tea cake was created over 200 years ago by African slaves and was a staple in the nation for African Americans. According to historian and tea cake enthusiast Edna Lewis who was the granddaughter of enslaved people in Freetown, Virginia: "The Glass Key actress, at the crest of her career, came up with the iconic tea cake when she was 25 years old. Shore bird of Queen Victoria cake. The Texas Tea Cake Company opened in 1916 and was a staple at the time. Cheryl Watts opened the company through Georgetown Public Library's June 16-17. It's a Juneteenth celebration, a state holiday in Texas in 1980. The Emancipation Proclamation was signed in 1862, but African Americans were not freed until June 19, 1865, when the 13th Amendment to the Constitution was ratified. The tea cake is a symbol of African American heritage, a practice between lunch and dinner. It is a small, round cake that is often served with tea and sugar. The tea cake is a popular dessert in the South, especially during the Civil War. It was a dessert that was made to last for a long time and was often used for military rations.

The tea cake recipe was developed by Edna Lewis, a writer, and chef who was the granddaughter of enslaved people in Freetown, Virginia. Lewis is known for her book "The Southern Table," which is a collection of Southern recipes. The tea cake recipe is one of the many recipes that are featured in the book. The recipe is simple and easy to make, and it is a great way to incorporate African American history into your Juneteenth celebrations.

Ingredients:
- 2 cups all-purpose flour
- 3/4 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup unsalted butter, room temperature
- 2 large eggs
- 1 tablespoon lemon zest
- 1 teaspoon pure vanilla extract
- 1/2 cup buttermilk, room temperature

Instructions:
1. Preheat the oven to 350 degrees. Line two baking sheets with parchment paper or silicone mats.
2. In the bowl of a stand mixer, beat the butter and sugar until light and fluffy – about 3 minutes.
3. Add the eggs and mix until incorporated. Add the lemon zest and mix just until combined. You can also mix by hand because the dough will be quite thick.
4. Stir in the flour, baking soda, and salt. Gently fold in the buttermilk and lemon zest. Stir until just combined. The dough will be sticky.
5. Drop batter by rounded tablespoonfuls onto a baking sheet, 2 inches apart.
6. Bake in the preheated oven for 8-10 minutes or until the edges begin to turn golden. Remove the cookies to a rack to cool completely.

Filled in the grid so that every row, every column, and every 3 by 3 block contains the digits 1 through 9.