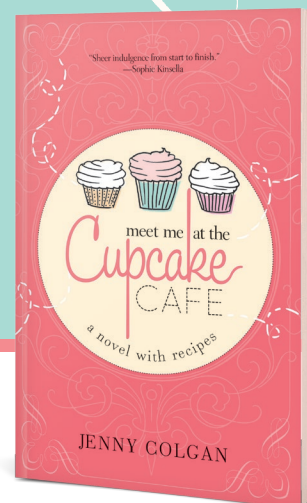


Meet Me at the CUPCAKE CAFE

BY JENNY COLGAN



Throw a Tea Party!

SET THE MOOD...

- Compile a playlist of soft, elegant music to play throughout the party.
- Decorate in light colors, such as white, pink, and purple, using flowers and lace as stylish accents. Dress up your table with a pretty tablecloth, cloth napkins, and handmade place cards.
- Encourage book club members to dress in their best country club outfits. Offer a prize for the most elegantly dressed. Prize suggestions: white gloves, toffee, or boxes of tea.

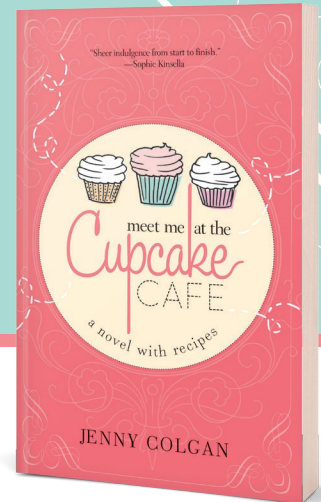
FOOD AND DRINK...

- It wouldn't be a tea party without tea! Pick your favorite, or use the "Teas of the Day" featured on Issy's menu in the book: Rose Petal Black and French Verveine. If it's a warmer day, serve iced tea.
- Serve finger foods, such as sandwiches, scones, and—of course—cupcakes on a tiered cake platter or your best china.



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TEA PARTY DOS AND DON'TS:

1. **Do** pick up your cup *and* saucer from the table and hold the saucer at the height of your breastbone while you drink from your cup.
2. **Do** pour the tea before adding milk.
3. **Do** serve afternoon tea between 3 and 5 p.m.
4. **Don't** use a knife to cut your scone; break it open with your fingers.
5. **Don't** move on to the scones or sweeter cakes until everyone has finished their sandwiches and the hostess has indicated that you continue.

ASK YOUR BOOK CLUB MEMBERS TO:

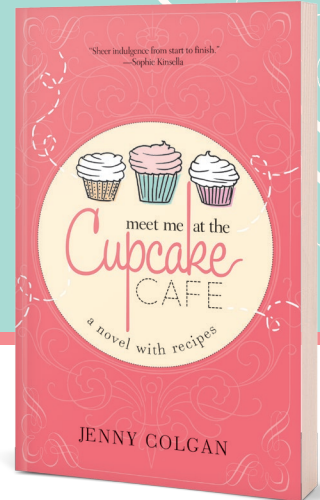
Think about a dream they've always had, or something drastic that they've always wanted to do. In the book, Issy gives up a lucrative career to follow her dream of opening a bakery. We all have dreams, but sometimes it takes a lot of courage to act on them.

- What would you do if you could do anything?
- Have you always had that dream? Is your dream as drastic as Issy's?
- How has your past influenced that dream, like how Issy growing up in a bakery influenced hers?



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RECIPES FOR YOUR BOOK CLUB

Pear Upside-Down Cake

- **3 pears, peeled, halved, and cored**
- **14 tbsp. butter**
- **15 tbsp. superfine sugar**
- **3 eggs**
- **15 tbsp. self-rising flour, sifted**
- **3 tbsp. milk**
- **1 tbsp. powdered sugar**

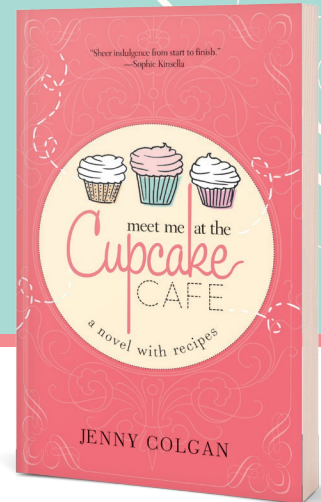
Directions

1. Arrange the pear halves evenly over the bottom of a buttered dish and set aside.
2. Using a wooden spoon, cream the butter and sugar together in a large bowl until the mixture is light and fluffy. Beat in the eggs, adding them one at a time and mixing well after each addition.
3. Add the flour to the bowl, gently folding it into the mixture, then stir in the milk. Spoon the cake mixture evenly over the pears and smooth the surface.
4. Cook in a preheated oven at 350°F for 45 minutes, until the surface is firm when gently touched and the cake comes slightly away from the sides of the dish.
5. Remove from the oven, let cool for five minutes, and then turn out onto a serving plate. Dust the top of the cake evenly with powdered sugar and serve immediately.



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RECIPES FOR YOUR BOOK CLUB

Royal Wedding Street Party Red, White, and Blue Cupcakes
White Queen Victoria sponge base

- **12 tbsp. butter**
- **$\frac{3}{4}$ cup superfine sugar**
- **3 eggs**
- **$\frac{3}{4}$ cup self-rising flour**
- **splash of milk**
- **1 tsp. vanilla**

Directions

1. Cream the butter and sugar until it's light and fluffy. Add the eggs with a spoon of flour if it looks like it's curdling, then fold in the rest of the flour. Add a splash of milk until the mixture is dropping consistency.
2. Fill 12 cupcake liners two-thirds of the way, then bake at 355°F for 12–15 minutes.

Red cream cheese topping

Blend together

- **8 oz. cream cheese**
- **5 tbsp. butter**
- **1 cup powdered sugar**
- **add a few drops of rosewater and some food coloring**

To Make: Whizz everything up. Decorate with blue sugar flowers. Scoff and toast the happy couple!

