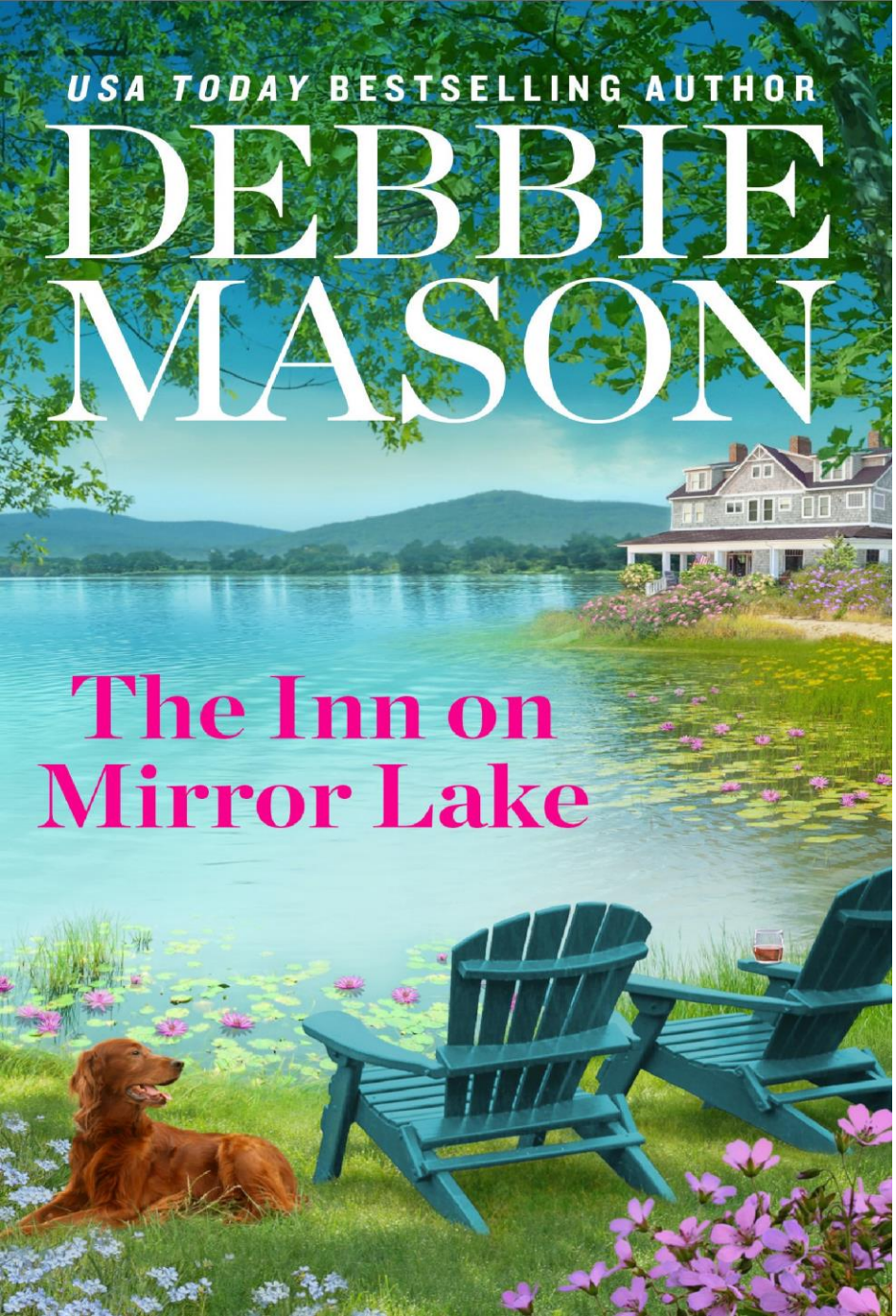


USA TODAY BESTSELLING AUTHOR

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The Inn on Mirror Lake



Recipes from the Mirror Lake Inn

I hate to be the bearer of bad news, but if you were hoping to make a reservation for afternoon tea at the Mirror Lake Inn, you'll be waiting a long time. The inn's phone hasn't stopped ringing since the movie came out, and their website crashes every second day with the number of people trying to make reservations at the inn and for afternoon tea.

The last time I checked, they were booked through December 2025. But with a little coaxing, Ellie agreed to share some of their recipes with you. Imagine my surprise when I discovered that the inn's recipes were almost identical to the recipes my Scottish granny passed down to me. 😊

And here are three of my granny's tips for making scones:

Tip #1: Don't overwork the dough.

Tip #2: Don't take your butter, buttermilk, cream, or egg out of the refrigerator before you're ready to use them.

Tip #3: Don't twist the dough when cutting it into shapes.

CURRANT SCONES

A classic and one of our favorites. We serve with Devonshire cream and strawberry jam, the same as they do at the inn. If you can't find Devonshire cream at your local grocery store, you can use whipping cream instead. We don't add sugar or vanilla when we whip the cream to stiff peaks, but feel free to do so if you like it sweet. Serve Devonshire cream and jam with strawberry scones as well as with lavender scones. Lemon curd and Devonshire cream are extra yummy with lavender scones.

- 2 cups flour (plus extra for dusting hands and countertop)
- $\frac{1}{3}$ cup sugar
- 2 tsp. baking powder
- $\frac{1}{3}$ cup cold butter
- 1 cup currants
- $\frac{1}{2}$ cup buttermilk
- 1 large egg
- $\frac{1}{2}$ tsp. vanilla
- 1 egg white whisked with $\frac{1}{2}$ tsp. water or cream to make a wash (optional)

Before you get started, preheat the oven to 400 degrees and line a baking sheet with parchment paper.

In a large bowl, whisk flour, sugar, and baking powder together. Cut cold butter into small pieces over the flour mixture. With your fingers, or you can use a pastry cutter or two knives if you prefer, combine the

mixture until the butter resembles pea-size crumbs. In a separate bowl, whisk together currants, buttermilk, egg, and vanilla. Pour into the flour mixture and stir (I use a wooden spoon) to combine.

Gather the dough into a ball—it will be sticky—and place onto a lightly floured countertop. With lightly floured hands, knead dough until smooth—a minute or two at most. With your hands, pat dough into a ½-inch-thick round. You can then brush with egg white wash, but you don't have to. Lightly flour a round cookie cutter and cut out the scones. You should get 10–12 scones from this recipe.

Transfer scones to a parchment-lined baking sheet and pop into the freezer for 10–15 minutes. Bake for 20–25 minutes until scones are golden brown, depending on how hot your oven is. (Mine take 22 minutes to bake, but it's always a good idea to check after 18 minutes.) Transfer baked scones to a wire rack to cool. Serve right away or cool completely and place in an airtight container. Scones will keep for four days in the refrigerator, two months in the freezer.

STRAWBERRY AND CREAM SCONES

- 2¼ cups flour (plus extra for dusting hands and countertop)
- ⅓ cup sugar
- 2 tsp. baking powder
- ⅓ cup cold butter

- 1 cup fresh strawberries, quartered
- $\frac{1}{3}$ cup cream
- 1 large egg
- $\frac{1}{2}$ tsp. vanilla
- 1 egg white mixed with $\frac{1}{2}$ tsp. water or cream to make a wash (optional)

Before you get started, preheat the oven to 400 degrees and line a baking sheet with parchment paper.

In a large bowl, whisk flour, sugar, and baking powder together. Cut cold butter into small pieces over the flour mixture. With your fingers, or you can use a pastry cutter or two knives if you'd prefer, combine the mixture until the butter resembles pea-size crumbs. Gently fold strawberries into the flour mixture. In a separate bowl, whisk together cream, egg, and vanilla. Pour into the flour mixture and stir (I use a wooden spoon) to combine.

Gather the dough into a ball—it will be sticky—and place onto a lightly floured countertop. With lightly floured hands, gently knead dough until smooth, being careful not to squish the strawberries—a minute or two at most. With your hands, pat dough into a $\frac{1}{2}$ -inch-thick round. You can then brush with the egg white wash, but it's fine if you prefer not to. Lightly flour a round cookie cutter and cut out the scones. You should get 10–12 scones from this recipe.

Transfer the scones to a parchment-lined baking sheet and pop into the freezer for 10–15 minutes. Bake for 20–25 minutes until scones are golden brown,

depending on how hot your oven is. (Mine take 22 minutes to bake, but it's always a good idea to check after 18 minutes.) Transfer the baked scones to a wire rack to cool. Serve right away or cool completely and place in an airtight container. Scones will keep for four days in the refrigerator, two months in the freezer.

LAVENDER SCONES

- 2 cups flour (plus extra for dusting hands and countertop)
- $\frac{1}{3}$ cup sugar
- 2 tsp. baking powder
- 2 tsp. grated lemon peel
- 2 tsp. culinary lavender (the inn gets organic dried lavender from the mayor, but I order mine off Amazon)
- $\frac{1}{3}$ cup cold butter
- $\frac{1}{2}$ cup buttermilk
- 1 large egg
- $\frac{1}{2}$ tsp. vanilla
- 1 egg white mixed with $\frac{1}{2}$ tsp water or cream to make a wash (optional)

Before you get started, preheat the oven to 400 degrees and line a baking sheet with parchment paper.

In a large bowl, whisk flour, sugar, baking powder, grated lemon peel, and lavender together. Cut cold butter into small pieces over the flour mixture. With

your fingers, or you can use a pastry cutter or two knives if you'd prefer, combine the mixture until the butter resembles pea-size crumbs. In a separate bowl, whisk together buttermilk, egg, and vanilla. Pour into the flour mixture and stir (I use a wooden spoon) to combine.

Gather the dough into a ball—it will be sticky—and place onto a lightly floured countertop. With lightly floured hands, knead dough until smooth—a minute or two at most. With your hands, pat dough into a ½-inch-thick round. You can then brush with the egg white wash, but you don't have to. Lightly flour a round cookie cutter and cut out the scones. You should get 10–12 scones from this recipe.

Transfer the scones to the parchment-lined baking sheet and pop into the freezer for 10–15 minutes. Bake for 20–25 minutes until scones are golden brown, depending on how hot your oven is. (Mine take 22 minutes to bake, but it's always a good idea to check after 18 minutes.) Transfer the baked scones to a wire rack to cool. Serve right away or cool completely and place in an airtight container. Scones will keep for four days in the refrigerator, two months in the freezer.

LAVENDER SHORTBREAD

- 1 cup butter
- ½ cup sugar
- 2 tsp. culinary lavender

- 2 cups flour
- 1 cup semisweet or milk chocolate chips (optional)

Before you get started, preheat the oven to 325 degrees and line baking sheet(s) with parchment.

In a large bowl, cream the butter and sugar until light and fluffy. In a separate bowl, stir the lavender into the flour. Slowly add the flour mixture to the creamed butter and sugar, using a wooden spoon to combine into a ball. Place dough onto a lightly floured countertop and gently knead for five minutes. Don't overwork. Once done, separate dough into two pieces and place each piece in plastic wrap, rolling into two logs approximately seven inches long. Refrigerate the wrapped logs for two hours. Cut the chilled dough into ½-inch rounds with a sharp knife. Transfer the disks onto the parchment-lined baking sheet(s), spacing at least 2 inches apart. Bake for 15–20 minutes until edges are golden, depending on how hot your oven is. Remove from oven and let cool for 10 minutes before transferring to a wire rack. The recipe should make 12–14 cookies.

Once the cookies are cool, you can dip ends into melted semisweet chocolate chips or milk chocolate chips. Coat one-third of each cookie with melted chocolate. We prefer milk chocolate.

AFTERNOON TEA SANDWICHES

We're a big fan of tea sandwiches in our house. We serve them at birthdays and showers. Bites of Bliss makes the sandwich bread for the inn, but I have to order mine from the local bakery. You might also be able to find sandwich bread at your local grocery store. I order brown sandwich loaves and white, as well as loaves dyed pink and sometimes blue.

Here are some of the most popular fillings at the inn and at my house. The amounts vary depending on how many sandwiches you're making and your personal taste preference, so you may want to adjust. You can also make double- or triple-decker sandwiches, using two or three of the fillings. If you go with a single filling, you can use cookie cutters to cut into shapes. Sandwiches can also be cut into rectangles, squares, or triangles. Once you have the fillings made, cut off bread crusts and use softened butter to butter bread.

Salmon

- 1 6-oz can of salmon
- 1 tbsp. lemon juice
- $\frac{1}{4}$ – $\frac{1}{2}$ cup Miracle Whip or mayonnaise
- 2 green onions, chopped fine
- Pinch of salt and pepper
- Combine all ingredients and spread evenly on bread.

Tuna

- 1-oz can of tuna
- 1 tbsp. lemon juice
- $\frac{1}{4}$ – $\frac{1}{2}$ cup Miracle Whip or mayonnaise
- 2 green onions, chopped fine
- Pinch of salt and pepper

Combine all ingredients and spread evenly on bread.

Egg

- 4 hard-boiled eggs, mashed
- $\frac{1}{4}$ – $\frac{1}{2}$ cup Miracle Whip or mayonnaise
- 1 tsp. Dijon mustard
- 2 green onions, chopped fine
- Pinch of salt and pepper

Combine all ingredients and spread evenly on bread.

Chicken

- 3 boneless chicken breasts, boiled and chilled, either pulled apart or grated
- $\frac{1}{4}$ – $\frac{1}{2}$ cup Miracle Whip or mayonnaise
- 2 tbsp. cranberry sauce
- 2 tsp. Dijon mustard
- 2 sprigs watercress, chopped

Combine all ingredients and spread evenly on bread.

Ham

- 3 cups grated ham (my mother-in-law uses canned ham, but I'm not a fan of the jelly, so I buy a smoked ham and grate it)
- ¼–½ cup Miracle Whip or mayonnaise
- 2 tbsp. green relish (or to taste)

Combine all ingredients and spread evenly on bread.

ROLLED SANDWICHES

We usually gather together to make these sandwiches the night before. They need enough filling to hold them together. We wrap the finished sandwiches with plastic wrap, cover with damp tea towels, and leave in the refrigerator until we're ready to serve the next day.

Banana and peanut butter—Cut crusts off bread and lightly roll with a rolling pin to flatten. Add softened butter to peanut butter to easily spread it onto the bread. Cut a whole banana to fit on the short end of the bread and then roll.

Gherkins and cream cheese—Cut crusts off bread and lightly roll with a rolling pin to flatten. Add softened butter to cream cheese to easily spread it onto the bread. Line gherkins on the short end of the bread and then roll.

Green olives and cream cheese—Cut crusts off bread and lightly roll with a rolling pin to

flatten. Add softened butter to cream cheese to easily spread it onto the bread. Line the green olives on the short end of the bread and then roll.

Red cherries and cream cheese—Cut crusts off bread and lightly roll with a rolling pin to flatten. Add softened butter to cream cheese to easily spread it onto the bread. Line red cherries on the short end of the bread and then roll.

About the Author

Debbie Mason is the *USA Today* bestselling author of the Christmas, Colorado; Harmony Harbor; and Highland Falls series. The first book in her Christmas, Colorado, series, *The Trouble with Christmas*, was the inspiration for the Hallmark movie *Welcome to Christmas*. Her books have been praised by *RT Book Reviews* for their “likable characters, clever dialogue, and juicy plots.” When Debbie isn’t writing, she enjoys spending time with her family in Ottawa, Canada.

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