



## Tea Times

In this session we are giving you four recipes for our hospitality tea: Hummingbird Cake, Granola Nests, Birdseed Cookies, and Egg Salad Tea Sandwiches.

We will also have Fairy Tale teatimes, a Fable teatime, and a Poetry teatime:

Fairy Tale Teatime #1: *The Bluebird*, by Marie-Catherine Le Jumel de Barneville, Baroness d'Aulnoy

Fairy Tale Teatime #2: *The Golden Bird*, by the Brothers Grimm

Fable Teatime: *The Lark and Her Young*, by Aesop

Poetry Teatime: *The Raven*, by Edgar Allan Poe

*"A bird does not sing because it has an answer, it sings because it has a song."*

~ Maya Angelou

Tea Times

# Hummingbird Cake



## Cake Layers

3 cups all-purpose flour, plus more for pans  
2 cups sugar  
1 teaspoon table salt  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
3 large eggs, lightly beaten  
1 ½ cups vegetable oil  
1 ½ teaspoons vanilla extract  
1 (8-oz.) can crushed pineapple in juice, undrained  
2 cups chopped bananas (about 4 medium bananas)  
1 cup chopped pecans, toasted  
Vegetable shortening

## Cream Cheese Frosting

2 (8-oz.) packages cream cheese, softened  
1 cup butter, softened  
2 (16-oz.) packages powdered sugar  
2 teaspoons vanilla extract

## Additional Ingredient

1 cup pecan halves, toasted

## Directions

**Prepare the Cake Layers:** Preheat oven to 350°F. Whisk together flour, sugar, salt, baking soda, and cinnamon in a large bowl; add eggs and oil, stirring just until dry ingredients are moistened. Stir in vanilla, pineapple, bananas, and toasted pecans.

Divide batter evenly among 3 well-greased (with shortening) and floured 9-inch round cake pans. Bake in preheated oven until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Cool in pans on wire racks 10 minutes. Remove from pans to wire racks, and cool completely, about 1 hour.

**Prepare the Cream Cheese Frosting:** Beat cream cheese and butter with an electric mixer on medium-low speed until smooth. Gradually add powdered sugar, beating at low speed until blended after each addition. Stir in vanilla. Increase speed to medium-high, and beat until fluffy, 1 to 2 minutes.

**Assemble Cake:** Place first cake layer on a serving platter; spread top with 1 cup of the frosting. Top with second layer, and spread with 1 cup frosting. Top with third layer, and spread remaining frosting over top and sides of cake. Arrange pecan halves on top of cake in a circular pattern. (I topped this cake with dried pineapple slices arranged as flowers.)

# Birdseed Oatmeal Cookies



## Ingredients

1 c. roasted sunflower seeds  
1 c. butter (room-temperature)  
½ c. granulated sugar  
½ c. brown sugar  
2 eggs  
1 tsp. vanilla extract  
2 c. self-rising flour  
¼ tsp. salt (optional)  
1 c. flaked coconut  
2 c. oats

## Directions

In a large bowl, beat together butter and both sugars. Stir in eggs and vanilla extract. Slowly add in flour and salt (optional) and mix well. Stir in the sunflower seeds, coconut, and oats.

Place heaped tablespoons of the cookie dough onto baking sheets lined with baking parchment. Bake at 350F for about 10 minutes until golden.

Cool on the baking sheet for a minute or two and then transfer to a cooling rack to cool completely. You can store the cookies in an air-tight container for a few days and they are delicious with a glass or milk or cup of tea.

# Granola Nests

## Ingredients

2 cups of rolled oats  
½ cup of chopped almonds  
½ cup of mixed seeds (pumpkin, sunflower, flax, chia, hemp, etc.)  
½ tsp salt  
¼ cup of coconut oil or unsalted butter  
2-3 TBSP of honey  
2 ½ TBSP of light brown sugar

## Directions

Preheat the oven to 375 degrees. In a large mixing bowl, combine the oats and coconut oil.

Line a baking sheet with parchment, then spread the oats and bake for 20 minutes. Set out to cool and reduce oven temperature to 300 degrees.

Mix the nuts and seeds into the oats. Combine coconut oil, honey, brown sugar, and salt, then pour over oat mixture. Pour into a muffin tin and use a spoon to mold into a nest shape.

Bake for 35 minutes, or until the nests are toasted and hold their shape. Allow to cool, then top with peanut M&Ms for the eggs!



# Egg Salad Tea Sandwiches

## Ingredients

6 hard boiled eggs  
1/4 - 1/2 c. mayonnaise  
2 tsp. yellow mustard  
Bread slices  
Salt & pepper to taste

## Optional ingredients

Green onions or chives  
Relish  
Paprika

## Directions

Boil eggs for 7-10 minutes (depending on how you like them), then immediately place them in cold water to cool. Once cooled, crack and peel them.

Mash with fork or chop finely with a knife, then place in a mixing bowl. Add mayo, mustard, and salt and pepper to taste. Stir gently to combine.

Cover and chill for at least an hour or until ready to serve.

Cut crusts off bread slices, then cut each slice into 4 triangles. Spread chilled egg salad onto bread.

