



Tea Times

In this session, we are giving you six recipes for our hospitality tea: Mock Apple Pie, Water Pie, Tomato Soup Spice Cake, Chocolate Wacky Cake, Bread Pudding, and a Butterless, Milkless, Eggless Cake.

We will also have a mythology tea, a storytime tea, a fable tea, a fairy tale tea, and a music tea:

Mythology Tea: *A Wonder Book*, "The Golden Touch," by Nathaniel Hawthorne

Storytime Tea: *A Little Princess*, Chapters 8 & 9: "In the Attic" & "Melchisedec," by Frances Hodgson Burnett

Fairy Tale Tea: "Little Snow-White," by The Brothers Grimm

Fable Teatime: *Aesop's Fables*, "The Town Mouse and the Country Mouse," by Aesop

Music Teatime: "Brother, Can You Spare a Dime?"

"Hope is being able to see that there is light despite all of the darkness."

~ Desmond Tutu

Tea Times

Mock Apple Pie



Ingredients

Pie:

- 2 c water
- 1 c white sugar
- 2 tsp cream of tartar
- 30 Ritz crackers
- ½ tsp ground cinnamon
- 1 T lemon juice
- 1 (9 inch) prepared pie shell

Topping:

- 1 c crushed Ritz crackers
- ½ c packed brown sugar
- ½ tsp ground cinnamon
- ⅓ c butter, melted

Directions

Preheat the oven to 425° F.

Making the pie:

Bring water, sugar, and cream of tartar to a boil in a medium saucepan over medium-high heat. Drop in whole crackers and boil for 5 minutes. Remove from the heat and pour mixture into pie shell; sprinkle with cinnamon and drizzle with lemon juice.

Making the topping:

Mix crushed crackers, brown sugar, melted butter, and cinnamon together in a small bowl; sprinkle over pie filling.

Bake in oven for 15 minutes. Reduce the heat to 375° F and continue to bake for 15 to 20 more minutes. Serve warm.

Water Pie

Ingredients

1 9-inch deep-dish pie crust
1½ c water
4 T all-purpose flour
1 c sugar
2 tsp vanilla extract
5 T butter, cut into small pieces

Directions

Preheat oven to 400° F. Pour 1½ c water into the unbaked pie crust.

In a small bowl, stir together flour and sugar. Sprinkle this mixture evenly over the water in the crust, but don't stir yet. Drizzle the vanilla over the water in the pie crust and sprinkle pats of butter over the top.

Bake for 30 minutes at 400°, then reduce heat to 375° and continue cooking for an additional 30 minutes, covering the sides of crust if needed to prevent burning. The pie will be watery when you pull it out of the oven but will gel as it cools. Allow to cool completely, and then cover and place in the fridge until chilled before cutting.



Tomato Soup Spice Cake



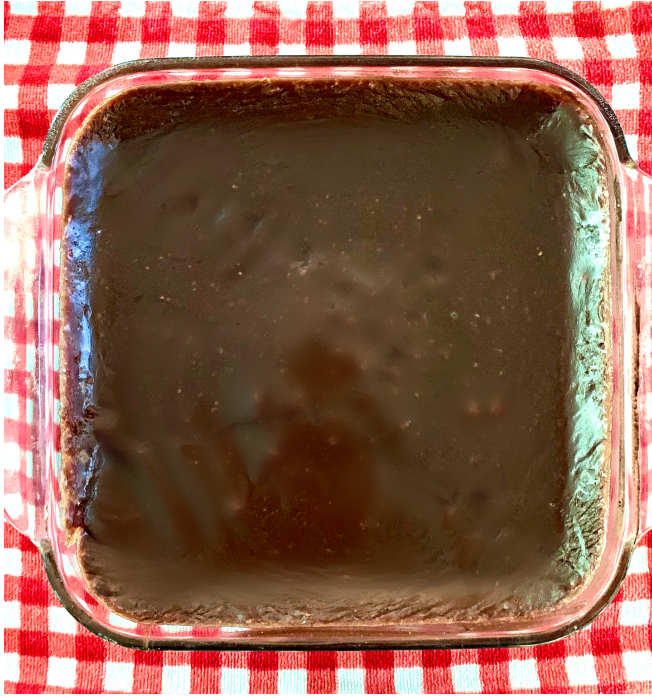
Ingredients

2 c flour
1 ½ tsp cinnamon
1 tsp baking soda
½ tsp ground nutmeg
¼ tsp ground cloves
¼ tsp baking powder
¼ tsp salt
¼ c softened butter
1 c granulated sugar
1 egg
1 10 oz can of tomato soup

Directions

Combine tomato soup and baking soda in a bowl and set aside. Beat sugar, butter, egg, cinnamon, cloves, and salt in a large bowl with an electric mixer until smooth. Mix in tomato soup and soda mixture; stir in flour. Pour cake batter into a greased baking dish and bake for one hour at 375° F.

Chocolate Wacky Cake



Ingredients

Cake

1 ½ c all-purpose flour
1 c granulated sugar
¼ c unsweetened cocoa powder
½ tsp kosher salt
1 tsp baking soda
1 tsp vanilla extract
1 tsp white vinegar
⅓ c vegetable oil
1 c water

Frosting

3 T unsalted butter, softened
3 T unsweetened cocoa powder
1 T honey
1 tsp vanilla extract
1 c confectioners' sugar
3 T whole milk, or heavy cream

Directions

Preheat oven to 350° F. Line an 8x8-inch baking dish with parchment paper or spray with nonstick cooking spray.

In a large bowl, combine flour, sugar, cocoa, salt, and baking soda. Whisk to combine.

Add vanilla, vinegar, oil, and water to the dry ingredients, and stir using a spatula or whisk until ingredients are fully combined.

Pour batter into the prepared pan and bake for 30-35 minutes. When an inserted toothpick is removed with a few crumbs (not clean!) the cake is done. Let it cool while you prepare the frosting.

For the frosting:

With a hand-held mixer, combine room-temperature butter, cocoa, honey, vanilla, and confectioners' sugar. Slowly add milk, one tablespoon at a time, until you reach desired consistency. Spread over cooled cake.

Bread Pudding

Ingredients

2 large eggs, room temperature
2 c whole milk
¼ c butter, cubed
¾ c sugar
¼ tsp salt
1 tsp ground cinnamon
½ tsp ground nutmeg
1 tsp vanilla extract
4½ to 5 c soft bread cubes (about 9 slices)
½ c raisins, optional

VANILLA SAUCE:

⅓ c sugar
2 T cornstarch
¼ tsp salt
1⅔ c cold water
3 T butter
2 tsp vanilla extract
¼ tsp ground nutmeg



Directions

In a large bowl, beat eggs. Combine milk and butter and add this to the eggs along with sugar, salt, spices, and vanilla. Add bread cubes, and if desired, raisins; stir gently.

Pour into a well-greased 11x7-inch baking dish. Bake at 350° for 40-45 minutes, or until a knife inserted 1 inch from the edge comes out clean.

Meanwhile, for sauce, combine the sugar, cornstarch, and salt in a saucepan. Stir in water until smooth. Bring to a boil over medium heat; cook and stir until thickened, about 2 minutes. Remove from the heat. Stir in the butter, vanilla, and nutmeg. Serve with warm pudding.

Butterless, Milkless, Eggless Cake



Ingredients

1 c white sugar
2 T shortening
½ tsp ground cinnamon
½ tsp ground nutmeg
½ tsp ground allspice
½ tsp salt
1 c raisins
1 ½ c water
1 tsp baking soda
2 c all-purpose flour
1 tsp baking powder

Directions

Preheat oven to 350°. Lightly grease one 8 or 9-inch cake pan.

In a saucepan over medium-high heat, combine the sugar, shortening, ground cinnamon, ground nutmeg, ground allspice, salt, raisins, and water. Bring to a boil and continue boiling for 5 minutes. Remove from heat and let cool.

Sift the flour, baking powder, and baking soda together. Add the flour mixture to the cooled raisin mixture. Stir until just combined. Pour batter into greased pan and bake for 20 minutes.