



## Tea Times

In this session, we are giving you six recipes for our hospitality tea: Torah Candy Bars, Fruit Kabobs, Unleavened Bread, Homemade Hummus, English Toffee, and Almond Dates.

We will also have a link to our Storytime tea: *The Magician's Nephew*, by C. S. Lewis. We will provide a link to Project Gutenberg (CA). You can also purchase a copy via Amazon.

Tea Times

*And Jesus said to them, "I am the bread of life. He who comes to Me shall never hunger, and he who believes in Me shall never thirst."*

~ John 6:35

# Torah Candy Bars

The Torah (Hebrew for “the teachings”) is the name given to the Five Books of Moses at the beginning of the Bible. These books form the basis of all Jewish law and practice. A Torah scroll is a parchment scroll on which all five books have been inscribed by a specially trained calligrapher. Torah scrolls are typically kept in synagogues in a special cabinet called an ark.

On Mondays, Thursdays, and Saturdays, the Torah scroll is removed from the ark, paraded around the room, and then a portion of the Torah is chanted aloud for the whole community. In Judaism, Torah scrolls are considered the holiest objects and are handled with extreme affection and care.



## Ingredients

Twix candy bars, full size  
Fruit leather

## Directions

Unwrap fruit leather and place between sheets of parchment paper. Heat in the microwave for 8 seconds, or until warm.

Roll the fruit leather to flatten it and make it more flexible.

Unwrap the candy bars and while the fruit leather is still a little warm, roll the fruit leather around each side of the candy and tuck it in between the candy bars.

# Fruit Kabobs

Grab your favorite assortment of fruits to make these tasty kabobs! We used apples, bananas, clementines, strawberries, blueberries, and grapes, but you can also use pineapples, kiwis, melons, or whatever else you want!

Cut the large fruits into one-inch chunks and arrange them into different patterns on wooden skewers.



# Unleavened Bread

Unleavened bread was originally significant to Passover, as seen in the book of Exodus. During the Passover, the Israelites were commanded to make bread without leavening (yeast) as they had to be ready to leave at a moment's notice and therefore didn't have time to let the dough rise. Later, yeast was used as an analogy or sin, explaining how even a little bit of yeast expands through all the dough. (Galatians 5:9)

The tradition of eating unleavened bread has continued to this day, and in many cultures, such as in India and the Middle East, unleavened bread is a staple food.



## Ingredients

2 cups all purpose flour  
2 cups whole wheat flour  
1 ½ cups warm water  
2 teaspoons salt  
2 Tablespoons olive oil

## Directions

Add all-purpose flour, whole wheat flour, salt, and olive oil in a large bowl or mixer bowl fitted with a dough hook.

Combine the ingredients, gradually adding water while kneading, until you have a nice firm dough. Take the dough out and knead by hand for 3 minutes until smooth and soft, then cover and let it rest for 15 minutes.

Divide dough into 4-6 pieces and brush with olive oil. Cover again and let it rest for another 15 minutes.

Cut dough into 6-8 pieces and roll flat. Sprinkle with cornmeal and cook on a hot skillet with more olive oil, 2 minutes on each side. Serve with your favorite dips or hummus.

Note: You can also cook in the oven. Heat to maximum temperature and cook on the pizza stone, baking for 3-4 minutes and poking any air bubbles with a fork.



## Homemade Hummus

### Ingredients

1/2 cup dry chickpeas  
1 tsp baking soda  
1/3 cup tahini  
juice of 1/2 lemon  
2 cloves of garlic, peeled  
1/4-1/2 tsp ground cumin  
1/2 tsp salt

### Directions

Soak the chickpeas for at least 4 hours, preferably overnight. Change out the water, add the baking soda, and bring it to a boil. Lower the heat and leave to simmer until soft, between 25 minutes and an hour. The chickpeas are done when you can easily mash them between your fingers. Drain and reserve the cooking water.

While still warm, add all ingredients and 1/3 cup of the cooking water to a food processor and mix until completely smooth and fluffy, at least 3-4 minutes. Taste and adjust seasoning or flavors to your preference. The hummus will be runny initially but will set once it cools down. Transfer to a bowl and cover with plastic wrap until cool.

## Almond-Stuffed Dates

For this recipe, all you need are almonds and whole, pitted dates!

Preheat oven to 350°F. Scatter the almonds over a baking tray and bake for 5-6 minutes or until toasted. Set aside for 5 minutes to cool.

Insert an almond in each hollow date and enjoy!

(Note: If you're using dates with the pits still inside, carefully use a small sharp knife to cut a slit in each date and remove the seed. Then insert the almond.)



# English Toffee

In *The Magician's Nephew*, Digory Kirke and Polly Plummer find themselves in the brand new world of Narnia. Trapped in this world, the children find they have nothing to eat except for a bag of toffee candy. They decide to eat all the candies except one, which they plant in the earth. And since Narnia itself is still growing, the toffee grows into a huge tree, bearing fruit that tastes like the sweet candy.



## Ingredients

1 cup unsalted butter  
1 cup sugar  
½ tsp. salt  
2 Tbsp. water  
1 tsp. pure vanilla extract  
1 cup semi-sweet chocolate chips  
1 cup finely chopped pecans

## Directions

Preheat oven to 350°F. Spread chopped pecans on cookie sheet and lightly toast.

Line a small baking sheet or pan with aluminum foil, making sure there is at least ½ inch "wall" on the sides.

Combine the first four ingredients in a heavy saucepan over medium heat, stirring occasionally. Allow the mixture to come to a boil, then remove from heat and stir in the vanilla.

Pour mixture into prepared baking sheet and spread evenly over the top.

Sprinkle chocolate chips over top of mixture and allow to sit for 2 minutes. Once softened, spread the chocolate in an even layer. Sprinkle nuts over mixture and gently press into chocolate, then place in refrigerator until set.

Break toffee into pieces and store in airtight container.