



Tea Times

In this session, we are giving you four insect-themed recipes for our hospitality tea: Insect Fossil Peanut Butter Cookies, Lady Bug Caprese, Peanut Butter Bumblebees, & Layered Edible Soil.

We will also have two Fairy Tale teas, a Storytime tea, and a fable teatime:

Fairy Tale Tea: *Japanese Fairy World*, "The Fire-Fly's Lovers" by William Elliot Griffis

Fairy Tale Tea: *Fairy Tales from Brazil*, "How the Brazilian Beetles Got Their Gorgeous Coat" by Elsie Spicer Eells

Storytime Tea: *Through the Looking Glass*, Chapter III "Looking-Glass Insects" by Lewis Carroll

Fable Teatime: "The Bee and the Butterflies" by Aesop

*"The spider's touch, how exquisitely fine!
Feels at each thread, and lives along the line."*

~ Alexander Pope

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Insect Fossil Peanut Butter Cookies



Ingredients

1 c creamy peanut butter
½ c butter, softened
½ c sugar
½ c packed brown sugar
1 large egg
1 tsp vanilla extract
1 ½ c all-purpose flour
½ tsp baking soda
Plastic insects

Directions

Beat peanut butter, butter, and sugars until well blended. Beat in egg and vanilla. In another bowl, whisk together flour and baking soda; gradually beat into peanut butter mixture (dough will be soft). Refrigerate until firm enough to shape, about 1 hour.

Preheat oven to 350°. Shape dough into 1-inch balls, then press a plastic insect into the ball. Use a toothpick to push the legs and antennae into the dough to make sure the impression takes.

Bake until set, about 8-10 minutes. If necessary, press the plastic insects back over the cookies as they cool to ensure the impressions take. Serve as-is, or sit a plastic bug on top of each cookie for more flare!



Lady Bug Caprese

Ingredients

French loaf
Fresh mozzarella
Fresh basil leaves
Grape tomatoes
Whole black olives
Balsamic vinegar

Directions

Slice your French loaf into half inch slices and toast one side in the oven. Slice the mozzarella and set on toasted bread. Top with 1-2 fresh basil leaves.

Slice each grape tomato longways in half. Then take your knife and cut longways again, leaving about $\frac{1}{4}$ of the tomato intact. Set the halved tomato on top of the basil, with the intact section facing front. Slice your black olives in half, and place at the front of each tomato, making the "head." Use a toothpick to dot on balsamic vinegar to create the spots.

Peanut Butter Bumblebees

Ingredients

$\frac{1}{2}$ c peanut butter
2 T softened butter
 $\frac{1}{2}$ c powdered sugar
6 graham crackers (12 squares)
Sliced almonds

Directions

Crush graham crackers with a rolling pin or a food processor. Cream together peanut butter, butter, and powdered sugar.

Add graham cracker crumbs and shape into ovals. Melt the chocolate and drizzle over the top. Stick the sliced almonds into the sides to form the wings. Store in the refrigerator.



Layered Edible Soil



Ingredients

Oreos
Chocolate pudding cup
Chocolate chips
Butterscotch chips
Shredded coconut
Green food coloring
Gummy worms
Clear cups or jars

Directions

Place a whole Oreo at the bottom of your jar to form the "bedrock."

Layer chocolate and butterscotch chips to form the "parent material."

Add a whole pudding cup to form the "subsoil."

Crush 1-2 Oreos over the pudding to form the "topsoil."

Stick 2-4 gummy worms into the "soil," taking care to keep them upright.

Mix green food coloring with the shredded coconut and sprinkle over the top to form the "grass."

