



## Tea Times

In this session, we are giving you six recipes for our hospitality tea: Plum Tart, Angel's Food, Medieval Gingerbread, Applemoys, Fine Cakes, Custard.

We will also have three Storytime Teas and one Poetry Tea Time:

Storytime Tea 1: *Legends That Every Child Should Know*,  
"Beowulf," by Hamilton Wright Mabie

Storytime Tea 2: *The Tale of King Arthur and the Round Table*,  
"The Quest for the Holy Graal," by Andrew Lang

Poetry Tea Time: "The Lady of Shalott," by Alfred Tennyson

Storytime Tea 3: *The Chaucer Story Book*, "The Knight's Tale," by  
Eva March Tappan (A PDF has been included to download)

*"Patience is a conquering virtue."*

~ Geoffrey Chaucer

Tea Times

## Plum Tart



### Ingredients:

5-6 medium plums  
½ tsp cloves  
¼ cup sugar  
1 tsp cinnamon  
½ tsp ginger  
2 Tbsp Butter, cut into pieces  
Pie crust

### Directions:

Line a pie tin with a bottom crust. Mix sugar and spices together and sprinkle half over the crust. Cut the plums, removing the stones, and cut longways into thin slices. Arrange them over the crust in a circular pattern and sprinkle the rest of the spices on top. Add the cut butter over the plums. Bake for 45-50 minutes at 350° degrees.

## Angel's Food

### Ingredients:

8 oz cream cheese  
1 cup ricotta cheese  
1-2 T sugar  
Rosewater or vanilla

### Directions:

Beat together ricotta and cream cheese with an electric mixer until creamy. Add enough sugar to reach desired sweetness. Add flavoring: traditional medieval recipes call for rosewater, but we substituted with vanilla. Serve with pear or apple slices or graham crackers.



# Medieval Gingerbread



## Ingredients:

4 tsp ground ginger  
1 tsp ground cloves  
¼ tsp cinnamon  
1 tsp pepper  
2 cups honey  
2 cups breadcrumbs

## Directions:

Bring the honey to the boil, making sure it doesn't scorch. Remove the pan from heat and stir in the breadcrumbs. Add the spices and transfer to a baking tray or casserole dish, about ½ an inch thick. Allow to cool, then cut and serve.

# Applemoyse

## Ingredients:

3 cups apple sauce  
¾ cup sugar  
3 egg yolks  
½ tsp. cinnamon  
½ tsp. ginger

## Directions:

Mix with ingredients in a saucepan. Heat until it starts to boil and becomes very thick. Serve warm or cold.



# Fine Cakes



## Ingredients:

2 cups flour  
1 cup room temperature butter  
½ cup sugar  
½ teaspoon cinnamon  
¼ teaspoon salt

## Directions:

Cream together the sugar, butter, and salt. Mix together the cinnamon and flour and add to the creamed mixture. If needed, mix in a little water to make the dough manageable. Press dough into a baking sheet lined with parchment paper. Prick all over with a fork at regular intervals, and bake for 30 minutes at 325 degrees.

# Custard

## Ingredients:

⅔ c. milk  
2 large eggs  
¼ tsp cinnamon  
¼ tsp ginger  
¼ tsp nutmeg  
¼ tsp cloves  
¼ tsp salt  
pinch of ground saffron

## Directions:

Beat egg, put through strainer into milk. Heat over low heat and stir, careful to make sure it doesn't curdle. Grind saffron with salt, mix with spices, and add to milk/egg mixture. When it gets hot, add the sugar and stir until thick. Pour into a room temperature metal bowl and put it on ice. Continue stirring with a hand mixer until thick. Refrigerate if necessary. Garnish with dates and currants.

