



Tea Times

In this session, we are giving you six “convenience dessert” recipes from the modern era for your tea time. They are: Pineapple Upside Down Cake, Tunnel of Fudge Cake, Strawberry Jello Poke Cake, Ambrosia, Cherry Applesauce Jello Salad, and Baked Alaska.

We will also have six storytime teas:

Storytime Tea 1: *The Wonderful Wizard of Oz*, Ch. II, “The Council with the Munchkins,” by L. Frank Baum

Storytime Tea 2: *The Secret of the Old Clock*, Ch. I, “The Lost Will,” by Caroline Keene

Storytime Tea 3: *Peter and Wendy*, Ch. I, “Peter Breaks Through,” by J.M. Barrie

Storytime Tea 4: *Winnie the Pooh*, Ch. V, “In Which Piglet Meets a Heffalump,” by A.A. Milne

Storytime Tea 5: *The Wind in the Willows*, Ch. IV, “Mr. Badger,” by Kenneth Grahame

Fable Tea 6: *Aesop’s Fables*, “The Moon and Her Mother”

“I believe that dreams — day dreams, you know, with your eyes wide open and your brain machinery whizzing — are likely to lead to the betterment of the world.”

~ L. Frank Baum

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Pineapple Upside Down Cake



Ingredients:

¼ c butter
1 c packed brown sugar
1 20 oz can pineapple slices in juice
1 6 oz jar maraschino cherries without stems,
drained (about 18 cherries)
1 box yellow cake mix (+ vegetable oil and eggs
called for on cake mix box)

Directions:

Heat oven to 350°. As the oven is preheating, place the butter in a 13x9-inch pan and set it on the middle oven rack to melt. Set a timer for 5-7 minutes, or until butter is fully melted. Sprinkle brown sugar evenly over melted butter.

Drain the pineapple slices, reserving the juice. Arrange the slices on the brown sugar, and place a cherry in the center of each pineapple slice as well as in each corner of the slices, pressing down gently into brown sugar.

Add enough water to the pineapple juice until it measures 1 cup. Make cake batter as directed on box, substituting pineapple juice mixture for the water. Pour batter over pineapple and cherries and bake 40 to 46 minutes, or until toothpick inserted in center comes out clean. Immediately run knife around side of pan to loosen cake.

Place heatproof serving plate upside down on top of the pan, then turn plate and pan over. Leave pan over cake for 5 minutes so brown sugar topping can drizzle over cake; remove pan. Cool 30 minutes. Serve warm or cool. Store covered in refrigerator.

Tunnel of Fudge Cakae



Ingredients:

Cake

1¾ c sugar
1¾ c margarine or butter, softened
6 eggs
2 c powdered sugar
2¼ c all purpose flour
¾ c unsweetened cocoa
2 c chopped walnuts

Glaze

¾ c powdered sugar
¼ c unsweetened cocoa
4-6 tsp milk

Directions:

Heat oven to 350°. Grease and flour a 10-inch tube pan. In large bowl, combine sugar and margarine, beating until light and fluffy. Add eggs one at a time, mixing well. Gradually add 2 cups powdered sugar, then stir in flour and remaining cake ingredients until well blended. Spoon batter into greased tube pan, spreading evenly.

Bake at 350° for 45 to 50 minutes, or until top is set and edges are beginning to pull away from sides of pan. Cool upright in pan on wire rack 1½ hours. Invert onto serving plate and cool another ½ hour.

In small bowl, combine glaze ingredients, adding enough milk for desired drizzling consistency. Spoon over top of cake, allowing some to run down sides. Store tightly covered.



Strawberry Jello Poke Cake

Ingredients:

1 15oz box white cake mix + ingredients listed on box
1 3oz box strawberry Jell-O, (or other preferred flavor)
1 c boiling water
1 c cold water
1 8oz tub whipped topping (or 2 c whipped cream)

Directions:

Prepare cake as directed on the box and bake in a 9-x-13-inch baking dish. Let cool for 15 minutes. Poke cake with a fork at ½-1-inch intervals. Use hot and cold water to make Jell-O as directed on the package. Spoon Jell-O liquid over the cake gradually until it is all absorbed. Chill in the refrigerator for 3-4 hours. Top with whipped topping right before serving.

Baked Alaska

Ingredients:

For each serving:

6 3-inch rounds pound cake
3 c vanilla ice cream (6 scoops approximately ½ cup each)
6 egg whites at room temperature
6 T sugar

Directions:

Preheat the oven to 425°. Place the cake rounds on a baking sheet lined with parchment paper. Top each cake round with a large scoop of ice cream. Place in the freezer while you prepare the meringue.

Beat the room temperature egg whites with an electric mixer at high speed until they form a stiff, but not dry, meringue. Add the sugar near the end of the beating time.

Remove the prepared cake and ice cream layers from the freezer and cover each with meringue, making sure to seal the meringue all the way down to the parchment. Bake in the preheated oven for 6-8 minutes or until the meringue is golden brown. Remove from the pan with a spatula and serve immediately.





Ambrosia

Ingredients:

- 1 11oz can of whole mandarin oranges, drained
- 1 8oz can of pineapple chunks, drained
- 1 c miniature marshmallows
- 1 c sweetened shredded coconut
- 1 c sour cream

Directions:

Combine all of the ingredients in a medium sized bowl. Stir together until combined thoroughly. Cover the top with plastic wrap and refrigerate for 3-4 hours. Serve cold and enjoy!

Cherry Applesauce Jello Salad

Ingredients:

- 1- 6 oz. package Cherry Jell-O
- 2 c. hot water
- 1 can of frozen orange juice
- 1 c. unsweetened applesauce

Directions:

Dissolve gelatin in hot water, then add frozen orange juice and stir until completely melted. Add applesauce and blend. Pour in mold and set 4 hours or overnight. Serve and enjoy.

