



## Tea Times

In this session, we are giving you four ocean-themed recipes for our hospitality tea: Shark in the Water Cheesecake, Fish M&M Cupcakes, Starfish Cookies, and Ocean Wave Crinkle Cookies.

We will also have three Storytime Teas and a Fable Teatime:

Storytime Tea: *The Sea King's Victory* by Andrew Lang

Storytime Tea: *The Fish-Girl* by Andrew Lang

Storytime Tea: *The Sea King's Gift* by Andrew Lang

Fable Teatime: "The Shipwrecked Man and the Sea" by Aesop

*"The sea is a vast reservoir of nature. The world, so to speak, began with the sea, and who knows but that it will also end in the sea!"*

~ Jules Verne, *Twenty-Thousand Leagues Under the Sea*

Tea Times

# Shark in the Water Cheesecake



## **Crust Ingredients:**

Cooking spray  
1 ½ cups crushed Nilla Wafers  
6 T melted butter  
¼ cup sugar  
Pinch kosher salt

## **Filling Ingredients:**

1 c heavy cream  
2 softened blocks cream cheese  
1/4 c sour cream  
1 c powdered sugar  
1 tsp vanilla extract  
Pinch of kosher salt  
Blue food coloring

## **Jell-O Layer Ingredients:**

1 box blue Jell-O  
Shark & fish gummies

## **Directions:**

Prepare an eight-inch springform pan with ample cooking spray and set aside.

Mix together wafer crumbs, butter, salt, and sugar in a large bowl, then press into bottom of pan.

Using a hand mixer or stand mixer, beat heavy cream in a large bowl for five minutes, or until stiff peaks form.

Beat cream cheese and sour cream in a separate bowl until combined. Add in salt, powdered sugar, and vanilla, and beat until smooth. Gently fold in whipped cream, then food coloring, until mixture is bright blue. Pour into crust, smooth with offset spatula, and refrigerate for two hours.

Using a large measuring cup, whisk Jell-O mix with one cup boiling water until combined, then mix in one cup of cold water.

Decorate the surface of the cheesecake with shark gummies, then pour the Jell-O over it. Refrigerate until firm (about two more hours), then enjoy your shark cake!

# Fish M&M Cupcakes



## Cupcake Ingredients:

Cake mix (any flavor)  
Food coloring (blue, yellow, and optional: green)  
M&Ms  
Candy eyes

## Frosting Ingredients:

1 cup softened butter  
2-3 tsp vanilla extract  
4 c powdered sugar  
1-2 T milk

## Buttercream Frosting Directions

In a large bowl, combine vanilla extract with softened butter, scraping down the sides to make sure everything is thoroughly mixed. Add powdered sugar and mix until frosting is light and fluffy, scraping the bowl again to incorporate everything fully. If dry or crumbly, add a teaspoon of milk or more as needed. Taste and adjust, adding more vanilla extract if necessary.

## Cupcake Directions

Prepare cake mix as specified and pour into a muffin tin with cupcake liners. Cool completely, then slice off the rounded top of the cupcake, about as high as the liner.

Split your frosting into three equal batches, then dye using food coloring (one blue, one green, and one yellow). Use two drops of yellow and one drop of blue to create green food coloring if you do not have it already.

Frost each cupcake, alternating colors. Then, use M&Ms to create the "scales" of each fish by filling up half of the cupcake with them in curved rows. Use your imagination to pick the colors- you can use just one shade of M&M, or do alternating colors in each row!

Add your candy eyes to the front, then place two red M&Ms underneath to create fish "lips!"

# Starfish Cookies



## Ingredients:

1 ½ c butter, softened  
2 c white sugar  
4 eggs  
1 tsp vanilla extract  
5 c all-purpose flour  
2 tsp baking powder  
1 tsp salt  
Star-shaped cookie cutter  
Pink or yellow decorative frosting  
Pink or yellow sanding sugar sprinkles  
Icing bag  
Coupler  
Decorating tips (sizes 2 and 4)  
Candy eyes

## Directions

Cream butter and sugar in a large bowl with an electric mixer until smooth. Add eggs and vanilla, then flour, baking powder, and salt. Cover and chill dough for at least 30 minutes.

Preheat oven to 400°. Dust your work surface with flour and roll out dough until it's about 1/4 to 1/2 inch thick. Cut out star shapes with cookie cutter.

Place cookies 1 inch apart on an ungreased baking sheet and bake for 6 to 8 minutes, or until cookies are lightly browned. Cool completely before decorating.

If making your own icing, dye it pink or yellow and add it to an icing bag. Otherwise, you can use premade decorative cookie frosting. Pipe icing on the cookie, keeping to the star-shape. Sprinkle with sanding sugar and carefully set candy eyes over the top. Allow to harden, then server!

# Ocean Wave Crinkle Cookies



## Ingredients:

1 box (15.25 ounces) vanilla cake mix  
2 large eggs  
1/3 c vegetable oil  
1 c powdered sugar  
Blue gel food coloring

## Directions:

Line a baking sheet with parchment paper and preheat the oven to 350°.

Combine eggs, cake mix, and vegetable oil in a large bowl, stirring until soft dough forms.

## Directions (continued):

Add in blue gel food coloring until dough is a vibrant blue.

Using a cookie scoop or spoon, create tablespoon-sized dough balls, and roll each one in powdered sugar.

Place the dough two inches apart on baking sheet, then bake until edges are firm and top is crinkly, about ten to twelve minutes.

Let cool for two to three minutes, then move cookies to a wire rack to finish cooling.