



## Tea Times

In this session we are giving you four Scandinavian recipes for our hospitality tea: Cheese Danish, Norwegian Sandnøtter Lemon Cookies, Easy Swedish Crispbread (Knäckebröd), and Icelandic Spice Cake.

We will also have three Fairy Tale teas and a Mythology teatime:

Fairy Tale Tea: *Little Thumbelina*, by Hans Christian Andersen (Danish)

Mythology Teatime: *Asgard Stories*, "The Hammer of Thor," by Foster & Cummings (Norwegian)

Fairy Tale Tea: *The Ugly Duckling*, by Hans Christian Andersen (Danish)

Fairy Tale Tea: *The Swedish Fairy Book*, "The Werewolf," by Clara Stroebe (Swedish)

*"Every man's life is a fairy tale written by God's fingers."*

~ Hans Christian Andersen

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## Cheese Danishes

### Ingredients

1 large egg plus 1 yolk  
8 oz cream cheese, softened  
3 T sugar, plus more for dusting  
1 tsp lemon juice  
1/4 tsp vanilla extract  
One 17.3-oz box frozen puff pastry sheets, thawed

### Directions

Preheat the oven to 400° F and line two pans with parchment paper. Set out two sheets of puff pastry to thaw, cutting each one into four squares. Fold the corners of each square about an inch, making the shape of octagons.

Beat cream cheese, yolk, vanilla, lemon juice, and sugar with an electric mixer on medium-high. Spoon about 2 T of the cream cheese mixture into the middle of each pastry without spreading it.

In a separate bowl, beat a whole egg and 1 tsp of water. Brush egg wash over the top and sides of the pastry, then dust heavily with sugar. Bake for about 18 minutes until puffed and golden in color. Let cool before serving.

## Norwegian Sandnøtter Lemon Cookies

### Ingredients

2/3 c butter  
3/4 c sugar  
2 eggs  
2 1/2 c potato starch or corn starch  
2 tsp baking powder  
1 large lemon

### Directions

Preheat oven to 350° F. Line baking sheet with parchment paper and set aside. Mix sugar and

butter until fluffy, then add eggs. Mix baking powder, starch, and grated lemon peel in separate bowl, then add to egg mixture. Scoop out dough, rolling it into small balls, and put them on baking sheet, separating them by about 2 inches. Flatten with fingers, shaping the dough. Bake for 10 minutes, or until crisp and golden. Let cakes cool before storing in airtight container.



# Easy Swedish Crispbread (Knäckebröd)



## Ingredients

1 c dark rye flour  
1 c all purpose flour  
½ c rolled oats  
½ tsp fine salt  
1 tsp sugar  
2 tsp instant dry yeast  
¾ c milk  
2 T unsalted butter melted and cooled,  
plus more melted butter for brushing  
Large sea salt crystals for sprinkling

## Directions

Whisk oats, flours, sugar, salt, and yeast. Then, stir in butter and milk. Knead dough in bowl until dough is combined (dough should be stiff and slightly sticky). Cover dough and let rise for an hour.

Preheat oven to 375° F. Split dough into 6 equal parts and cover with plastic wrap. Roll each section of dough, one at a time, into a thin circle on parchment paper. Roll as thin as you can- the thinner it is, the crispier it will be! Poke dough all over with a fork or simply roll with a knobbed rolling pin (kruskavel).

Using a biscuit cutter, cut a one inch hole out of the middle. Brush both the smaller circle and the larger crispbread with butter, sprinkle them with sea salt, and move the parchment paper to a baking sheet. Bake for 12-15 minutes, or until crispy and golden brown. Repeat with remaining dough sections.

# Icelandic Spice Cake

## Ingredients

- 1 c unsalted butter, room temperature
- 1 c sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 c all purpose flour
- 1 tsp unsweetened cocoa powder
- 1 tsp ground cardamom
- 1 tsp ground cloves
- 2 tsp ground cinnamon
- 1 tsp baking soda
- 2 tsp baking powder
- 1 1/2 c milk

## Directions

Preheat oven to 350° F, then grease a 9×5 loaf pan with butter.

Cream butter and sugar together in a large bowl until white and fluffy. Then add in eggs and vanilla extract, beating for one minute.

In a separate bowl, whisk together flour, baking soda, baking powder, cocoa powder, spices, and a pinch of salt. Next, add dry ingredients into the wet mixture in three parts, mixing carefully each time to make sure they are thoroughly incorporated.

Mix milk into batter slowly, making sure to scrape sides of the bowl to ensure your batter is fully combined and smooth.

Pour batter into pan, smoothing over with a spatula. Bake until a toothpick comes out clean from the center, about 75-90 minutes. Cool, then serve with tea or coffee.

