



## Tea Times

In this session, we are giving you four recipes for our hospitality tea: Scottish Shortbread, Dundee Cake, Cranachan, and Millionaire Shortbread.

We will also have four folk and fairy-tale-themed teas:

Fairy-Tale Tea 1: *The Lilac Fairy Book*, "The Battle of the Birds," by Andrew Lang

Fairy-Tale Tea 2: *The Book of Elves and Fairies*, "The Gillie Dhu," by Frances Jenkins Olcott

Fairy-Tale Tea 3: *Folk-Lore and Legends: Scotland*, "The Mermaid Wife," by W. W. Gibbings

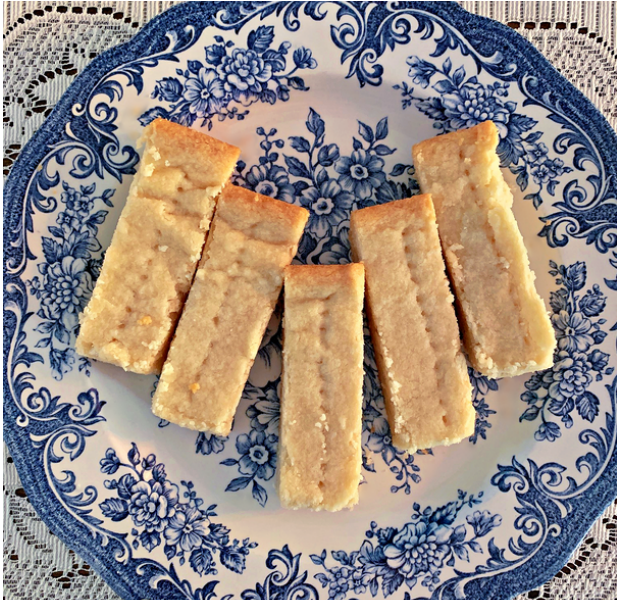
Fairy-Tale Tea 4: *The Book of Elves and Fairies*, "The Smith and the Fairies," by Frances Jenkins Olcott

*"One gift the fairies gave me ... the love of books, the magic key that opens the enchanted door."*

~ Andrew Lang, *Ballades & Rhymes*

Tea Times

# Scottish Shortbread



## Ingredients

2 c all-purpose flour  
2 sticks butter, cubed and softened at room temperature  
½ c sugar  
½ tsp salt

## Directions

Preheat the oven to 350°. Butter an 8 or 9-inch square baking pan. (Alternatively, you can use a round cake pan and cut the shortbread into triangles.)

Add the sugar, flour, salt, and butter in a food processor and pulse until it's combined and looks like coarse breadcrumbs, but it is soft and comes together when you press it with your fingers. If it's too dry and crumbly, it needs to be pulsed a bit longer.

Pour the mixture into the greased baking pan and firmly press down on the mixture with your hands or with the bottom of a measuring cup. Prick the shortbread with a fork, creating rows, then run a knife between each row to make cutting the shortbread easier after it's baked.

Place the shortbread on the middle rack and bake for 30-35 minutes or until light golden and firm. Allow to cool, then cut and serve. (Shortbread can be stored in an airtight container for several weeks.)

# Dundee Cake

## Ingredients

¾ c butter, softened  
1 c packed brown sugar  
3 large eggs  
Zest of one orange  
5 T orange marmalade  
1 ½ c all-purpose flour  
1 tsp baking powder  
½ tsp salt  
⅓ c almond flour  
1 ¼ c golden raisins  
1 ¼ c raisins  
20-30 whole blanched almonds



## Directions

Preheat the oven to 300° and grease an bundt or tube cake pan.

Cream the sugar and butter and add eggs one at a time, along with a few teaspoons of flour. Add the orange zest and marmalade, and beat until combined. Add the rest of the flour, baking powder, salt, and almond flour, stirring gently until combined. Add the raisins.

Pour the batter into the prepared cake pan and smooth the top. Bake 15-20 minutes or until the top of the batter is mostly set. Arrange the almonds on top of the cake in concentric circles, then continue baking another 20-30 minutes. (The almonds will sink into the batter if they are added too soon.) The cake is done when a toothpick inserted comes out clean. Let the cake cool in the pan for about 10 minutes before transferring it to a wire rack to cool completely.

# Cranachan



## Ingredients

2 c whipping cream  
½ c steel cut oats  
2 c fresh raspberries  
3 T orange juice  
2 T honey

## Directions

Spread your oats evenly over a cookie sheet and broil until toasted. Remove from heat and set aside to cool.

Pick out a few of the nicest-looking raspberries and set aside. Take the rest and crush with a fork.

Take your whipping cream and whip until stiff peaks form. Add orange juice and honey, then fold in most of the toasted oats, leaving a little to sprinkle over the top.

Spoon cream and raspberries in layers into a glass or jar. Top with raspberries, oats, and a drizzle of honey. Cover with plastic wrap and refrigerate for 30 minutes before serving.

# Millionaire's Shortbread

## Ingredients

### Shortbread Crust

2 c all-purpose flour  
1 c (2 sticks) butter,  
room temperature  
½ c granulated sugar,  
packed  
1 egg yolk  
1 tsp vanilla extract  
½ tsp salt

### Caramel

1 14oz can  
condensed milk  
½ c butter  
1 c packed brown  
sugar  
¼ c honey  
1 tsp vanilla  
½ tsp salt

### Chocolate Ganache

1 ½ c semisweet chocolate  
chips  
⅓ cup heavy cream  
1 pinch sea salt to sprinkle  
on top (optional)



## Directions

Preheat oven to 350° and line a 9x9 inch baking dish with parchment paper or foil.

Cream the butter, sugar, and salt until light and fluffy. Add the vanilla and egg yolk, then add the flour in a few batches and combine.

Transfer to your prepared pan and press into an even layer, then bake at 350° for about 20 minutes or until the edges are golden.

While the crust is baking, make the caramel by combining the butter, brown sugar, salt, vanilla, condensed milk, and honey. Place over medium heat and whisk until melted, then continue whisking while the caramel bubbles and darkens. It's ready when it starts to thicken and pull away from the edges of the pot.

Pour caramel onto the shortbread and smooth to the edges, creating a flat layer. Chill for about 10 minutes until the caramel sets.

Melt chocolate with cream either over the stove or in the microwave, stirring in between. Pour the chocolate over the caramel and smooth into an even layer. Sprinkle with salt if desired, then chill and cut into pieces.