



Tea Times

In this session, we are giving you six recipes for our hospitality tea: Victorian Sponge Cake, English Crumpets, Rice Pudding, Lemon Tart, Charlotte Russe, and Trifle.

We will also have two Storytime teas, a Poetry teatime, a Theater teatime, a Fairy Tale teatime, and a Fable teatime:

Storytime Tea 1: *Alice's Adventures in Wonderland*, Chapter VII: "The Mad Tea Party" by Lewis Carroll

Storytime Tea 2: *The Adventure of the Norwood Builder* by Sir Arthur Conan Doyle

Poetry Teatime: "Rime of the Ancient Mariner" by Samuel Taylor Coleridge

Theater Teatime: *The Importance of Being Earnest* play (we have included a link for you to watch the performance on YouTube)

Fairy Tale Teatime: *The Yellow Fairy Book*, "Thumbelina" by Andrew Lang

Fable Teatime: "The Milkmaid and Her Pail" by Aesop

"One of the secrets of life is that all that is really worth the doing is what we do for others."

~ Lewis Carroll

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Victorian Sponge Cake



Ingredients

1 ½ c softened butter
1 ⅓ c all-purpose flour
3 ¼ tsp baking powder
½ tsp salt
¾ c plus 2 T granulated sugar
3 large eggs
2 T milk
Confectioners' sugar (for dusting)

Directions

Preheat oven to 350° and place a rack in the center. Grease and line the bottoms of two 8-inch round cake pans or spring pans with parchment paper.

In a medium bowl, sift together flour, baking powder, and salt.

In the bowl of an electric mixer, beat butter and sugar until light and fluffy, about 3 minutes. Beat in eggs, one at a time, until incorporated, then beat in milk, scraping down sides of the bowl as necessary. Mix in flour mixture until combined, then pour into prepared cake pans, smoothing the top.

Bake 25 to 30 minutes or until cakes are golden brown and a toothpick inserted in the center comes out clean. Cool completely on a wire rack.

Once cool, spread jam evenly over the top of one cake. Spread whipped cream on top of jam, then top with remaining cake. Dust with confectioners' sugar and serve immediately.

English Crumpets



Ingredients

2 c all-purpose flour (can substitute half bread flour)
1 tsp salt
1 c warm milk
2 tsp active dry yeast
1 tsp cane sugar
1 c warm water
½ tsp baking soda
Crumpet rings or cookie cutters (optional)

Directions

Stir the sugar and yeast into the warm milk and let it rest for 10 minutes until frothy.

In a large bowl combine the flour and salt. Add the yeast mixture and stir/knead until a thick dough forms. Cover the bowl loosely with plastic wrap and set it in a warm place for 1-2 hours or until the dough is nearly double in size.

Dissolve the baking soda in the warm water and add it to the dough, using a mixer to beat the batter for a minute or two. (It is okay if there are small lumps as they will dissolve during the next resting stage.) Cover the batter and let it rest in a warm place for at least 30 minutes or until the batter is bubbly.

If you don't have rings/cutters, they can still be easily prepared in a small skillet. Lightly oil the skillet and pour your batter in, about half to a full inch thick. If you have crumpet rings or cookie cutters, grease the inside of each rim as well as the skillet and place the rings/cutters in the frying pan over medium-high heat, allowing them to heat up. Pour the batter into each ring until it's slightly more than half full.

Cook until the top of the batter bubbles and pops, checking to make sure they don't burn on the bottom and lowering the temperature as needed. When the bottom is lightly brown, remove the rings/cutters (if using) and flip to cook the other side for another minute or two until golden.

Serve the crumpets immediately with butter, jam, or honey. They can also be kept in the fridge or frozen and toasted later.

Trifle

Ingredients

10 oz store-bought pound cake
2 T water
2 ½ tsp powdered gelatin
1 ¼ c water
¼ c granulated sugar
1 ⅔ c raspberries, roughly mashed
1 batch of vanilla custard or pudding mix
Whipped cream
¾ c cooking sherry (we substituted orange juice)

Directions

Cut the pound cake into small cubes and divide between the six 8 oz dishes or glasses. (If using sherry or orange juice, sprinkle about 2 T into each glass.)



In a small bowl, prepare the gelatin with water and set aside for 10 minutes. In a saucepan over medium heat, mix the water and sugar and allow to simmer. Whisk the gelatin into the simmering water until dissolved. Remove from the heat and add in the mashed raspberries. Allow the mixture to cool down for 15 minutes before dividing it evenly between the six dishes.

Cover the dishes with plastic wrap and place in the fridge for at least 6 hours to allow the gelatin to set. When ready to serve, pour a thick layer of custard or vanilla pudding over the cake. Finish with a big dollop of whipped cream and serve immediately, or keep refrigerated for up to 24 hours.



Rice Pudding

Ingredients

¾ c long grain white rice
14 oz evaporated milk
3 ½ c whole milk
⅓ sugar
2 tsp ground nutmeg
2 T butter

Directions

Mix everything together and cook in a 300° oven for 2 hours and 15 minutes, stirring halfway through.

Charlotte Russe



Ingredients

2 packets unflavored gelatin
3 eggs
½ c sugar
¼ tsp salt
2 c milk
1 T vanilla extract
Ladyfingers
2 c heavy cream
¼ c powdered sugar
1 tsp vanilla

Directions

In a mixing bowl, sprinkle 2 packets unflavored gelatin over ½ c cold water. Let it stand for 1 minute, then add ½ cup boiling water, stirring constantly until the powder is completely dissolved.

In a separate bowl, whisk together eggs, sugar, and salt.

In a large saucepan, cook the milk until tiny bubbles form around the edge, but do not boil. Remove milk from heat and gradually add to the egg mixture, stirring constantly with a whisk. While still warm, stir in vanilla and gelatin and let cool for 20 minutes until it becomes thick custard.

With a standing or electric mixer, whisk heavy cream, powdered sugar, and vanilla for 5-10 minutes or until firm peaks form.

Grease a springform pan and line bottom and sides with ladyfingers, using whipped cream to “glue” them together to form a solid bottom. Fold remaining whipped cream into custard mixture and then pour over ladyfingers.

Place in the freezer for an hour and then take out and carefully unmold onto a plate. Refrigerate until ready to serve. Just before serving, garnish with toppings such as strawberries or other fruit, more whipped cream, and/or powdered or colored sugar.

Lemon Tart



Ingredients

For the pastry

$\frac{3}{4}$ c all purpose flour
1 stick cold butter, cut into small cubes
 $\frac{1}{4}$ c powdered sugar
1 egg yolk
1 T cold water

For the filling

5 eggs
 $\frac{1}{2}$ c double cream
1 c granulated sugar
4 lemons, juice and zest
Powdered sugar for dusting

Directions

Mix flour, butter, and powdered sugar in a food processor. Pulse briefly until the mixture resembles breadcrumbs, then add the egg yolk and water. Pulse again until the mixture sticks together in clumps, then pour out onto a work surface and pack it into a ball with your hands. Knead the pastry just two or three times to make it smooth.

Grease a 9-inch tart tin or pie dish and dust the base with flour. Roll out the pastry ball, turning it a quarter-turn every few rolls to ensure it stays even. Gently fold the pastry into the dish, pressing the edges of the pastry into the sides and pinching off any excess over the top. Prick the base with a fork, but not quite all the way through. Cover loosely with plastic wrap and chill in the fridge for 30 minutes.

Preheat the oven to 350° and bake for 15-20 minutes or until it is lightly golden. Set aside to cool and reduce the oven temperature to 325°.

For the filling, whisk the eggs in a large bowl, then add the rest of the ingredients until well combined. Pour the filling mixture into the cooled baked pastry and bake for about 30-35 minutes or until just set but with a slight wobble in the center. Allow to cool, and dust with sifted powdered sugar before serving.