



Tea Times

In this session we are giving you four recipes for our snow-themed tea: Snowballs, Snowflake Scones, Snow Cookies, and Snowflake Pretzels!

We will also have a Storytime tea, a Fairytale tea, and two Poetry teatimes (with an optional Mystery teatime).

Storytime Tea 1: *Winnie the Pooh*, Chapter III: "In Which Pooh & Piglet Go Hunting & Nearly Catch a Woozle" by A.A. Milne

Fairytale Tea 2: *The Snow Queen*, by Hans Christian Andersen

Mystery Tea 2 (Option): Older students may prefer to read the Sherlock Holmes short story, *The Adventure of the Beryl Coronet*, by Arthur Conan Doyle, which is available to download inside the membership.

Poetry Teatime: "Stopping by Woods on a Snowy Evening" by Robert Frost

Poetry Teatime: "London Snow" by Robert Bridges

"Snow was falling, so much like stars filling the dark trees that one could easily imagine its reason for being was nothing more than prettiness."

— Mary Oliver

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Snowballs

Ingredients

1 c. all-purpose flour
1/4 c. granulated sugar
1 c. powdered sugar
1/2 c. butter (chopped and softened)
1 1/2 c. pecans, finely chopped
1 tsp. vanilla extract
1/8 tsp. of salt

Directions

In a large bowl, mix flour, pecans, granulated sugar, salt, and vanilla. Add butter and, using your hands, combine everything until mixture resembles a coarse meal.

Form dough into 1" balls and place on ungreased baking sheets. Bake at 350° for 10-15 minutes or just until the cookies start to turn light golden-brown. Make sure to check them often if you want them to remain in the form of balls. Remove from oven and allow to cool slightly; while cookies are still warm (but NOT hot) remove them from baking sheets and roll in powdered sugar until evenly coated; cool cookies completely on wire racks. When cool, dust again in powdered sugar.

Snowflake Scones

Ingredients:

3 c. all-purpose flour
1 T baking powder
1/2 c. granulated sugar
1/8 tsp. salt
3/4 c. butter
1 egg, beaten in a 1 cup measuring cup
Milk added to the egg to equal 1 cup

Directions

Sift together the dry ingredients, then cut in butter. Add egg-milk mixture, mix quickly and lightly, just until no dry particles remain. Place dough onto a lightly floured surface and knead gently for 8-10 minutes. Cut into rounds with a biscuit cutter.

Place on a greased cookie sheet and bake at 425 degrees for 8 to 12 minutes until golden.





Snow Cookies

Ingredients

Cookies:

1 1/2 c. powdered sugar
1 c. butter
1 tsp. vanilla
1/2 tsp. almond extract
1 egg
2 1/2 c. all-purpose flour
2 tsp. baking powder

Stiff Royal Icing:

3 large egg whites
5 c. powdered sugar

Toppings:

White sparkling sugar
White candy pearls (optional)

Directions

Cookies:

Mix butter and sugar together until smooth. Add in vanilla extract, almond extract, and egg. Combine dry ingredients into mixture to form a soft dough.

Roll out dough on a lightly floured surface (to 1/3 inch thickness) and cut snowflake shapes. Place snowflakes on a parchment or silicone lined baking sheet and put in freezer for 20 minutes.

Preheat oven to 350 degrees. Bake for 10-12 minutes depending on size. Remove from oven and let sit for 2 minutes before transferring to cool on a wire rack.

Icing:

With an electric mixer, beat egg whites on low speed until just frothy (1-2 minutes). Beat in 1/4 cup of sugar. Add remaining sugar, then beat icing on high speed until it holds a peak and is very thick (5-10 minutes).

Frost cookies with royal icing, then sprinkle with sparkling sugar and white candy pearls.

Snowflake Pretzels

Ingredients

(Ingredient amounts will vary)

White chocolate candy melts (8-12 oz.)

Mini pretzel twists (20-30 pieces)

Optional: Sparkling sugar &/or pearl candies

Directions

Line a baking sheet with parchment or waxed paper. Melt white chocolate according to package directions. With a fork dip pretzels into chocolate, coating evenly. (Tap fork on side of bowl to remove excess chocolate.)

Lay pretzel on paper and sprinkle with sparkling sugar. Repeat with each pretzel, placing four pretzels together to form a "snowflake" (or clover) shape. Make sure all pretzels are touching. With a small spoon, dip a bit of the melted chocolate into the center of the four pretzels to fully bind them together. Sprinkle center with sparkling sugar.

Allow pretzels to set and chocolate to harden. Carefully remove each snowflake pretzel from the paper and enjoy!

