



Tea Times

In this session, we are giving you four Spring-themed recipes for our hospitality tea: Crustless Quiche, Butterfly-Shaped Cucumber Sandwiches, Honey Cookies, and Blueberry Scones with Lemon Glaze.

We will also have two Storytime teas, a Mythology teatime, and a fable teatime:

Storytime Tea 1: *Winnie the Pooh*, Chapter I: "In Which We Are Introduced to Winnie-the-Pooh & Some Bees & the Story Begins" by A.A. Milne

Storytime Tea 2: *Anne of Green Gables*, Chapter XXI: "A New Departure in Flavorings" by L.M. Montgomery

Mythology Teatime: *A Wonder Book*, "The Pomegranate Seeds" by Nathaniel Hawthorne

Fable Teatime: *Aesop's Fables*, "The Bee and the Butterflies," and "The Rose and the Butterfly" by Aesop

"That is one good thing about this world... there are always sure to be more springs."

~ Anne Shirley

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Crustless Quiche

Ingredients

1 tablespoon butter
1 cup diced onion
1 cup mushrooms, coarsely chopped
1/2 teaspoon salt
1/2 teaspoon black pepper
3/4 cup ham, coarsely chopped
2 cups fresh spinach, coarsely chopped
2 cups shredded Colby Jack cheese
6 eggs

Directions

Preheat oven to 350°F and spritz a 9-

inch baking dish with non-stick cooking spray. In a large skillet, melt butter over medium-high heat. Add onion and mushrooms. Cook until tender, about 3 to 5 minutes. Add ham and spinach to the skillet and heat through. Transfer to baking dish.

In a mixing bowl, whisk eggs. Pour eggs over ham and gently move ham and vegetables until the egg mixture is evenly distributed. Pat the quiche flat. Bake for 45 minutes or until the eggs are completely set. Allow the quiche to rest for 5 minutes before slicing and serving.

Butterfly-Shaped Cucumber Sandwiches

Ingredients

Bread slices
Cream cheese (or mayo)
Thinly sliced cucumbers
Green olives with pimentos
Dill weed
Salt & Pepper to taste

Directions

Cut butterfly shapes into bread slices with a cookie cutter. Spread with cream cheese (or mayo). Cut cucumber slices in half and lay on bread facing opposite directions like butterfly wings. Slice green olives longways down the center, carefully removing the pimento. Lay half an olive in the center of the cucumber slices to form the body. Add two sliced pimentos for the antennae. Season with dill weed, salt, and pepper.





Honey Cookies

Ingredients

1 cup butter, softened
1 cup granulated sugar (+ ½ cup for rolling)
¼ cup light brown sugar firmly packed
⅓ cup honey
1 teaspoon vanilla extract
1 egg
3 cups all-purpose flour
2 teaspoons cornstarch
1 teaspoon baking powder
½ teaspoon baking soda
¾ teaspoon salt

Directions

Combine butter, sugars, honey, and vanilla in a large bowl, and use an electric mixer to beat until creamy and well-combined. Add in the egg and mix well. In a separate bowl, whisk together flour, cornstarch, baking powder, baking soda, and salt. With the mixer on low speed, gradually add in the flour mixture until completely combined.

Cover the dough with plastic wrap and chill in the refrigerator for 30-60 minutes. Once the dough has chilled, preheat your oven to 375°F and line a baking sheet with parchment paper. Remove cookie dough from the refrigerator and roll into smooth balls (approx. 1 inch), then roll in granulated sugar.

Place cookies at least 2" apart on the baking sheet and bake for 10-11 minutes or until the edges of the cookies are beginning to turn a light golden brown. Allow cookies to cool for at least 5-10 minutes on the baking sheet before removing them to a cooling rack to cool completely.

Blueberry Scones with Lemon Glaze



Ingredients

¼ c buttermilk
1 egg
½ c sour cream
2 c all-purpose flour
1 tablespoon baking powder
¼ tsp baking soda
½ tsp of salt
4 T of sugar
8 T (1 stick) cold unsalted butter, cut into cubes (plus extra for brushing)
¾ c wild blueberries, frozen
1 c powdered sugar
1 lemon

Directions

Position the oven rack to the center, then preheat the oven to 425°F. Whisk together the buttermilk, egg, and sour cream in a small bowl and chill until needed.

In a large mixing bowl, sift together the dry ingredients, then cut in butter. Add the chilled wet mixture to the flour mixture and fold in with a rubber spatula until just combined. Don't mix or knead more than needed.

Transfer dough onto a lightly floured surface and shape into a ball. With a rolling pin, roll the dough into a 12-inch square.

Using a bench scraper, fold the right third of the dough over the center. Now, fold the left third over so you end up with a rectangle. Fold the top third down over the center, then fold the bottom third up so the whole thing is reduced to a 4-inch square. Press the square down and roll it out again into a 12-inch square. Repeat the folding process once more adding the frozen blueberries before the second fold when you roll out the dough into a square. After the second fold, pat the dough into a circle and cut into 8 wedges using a very sharp knife.

Transfer the wedges to a parchment-lined baking sheet, spacing them about 1 inch apart. Brush with melted butter. Make sure not to let any butter run down the sides. (This will hinder rising.) Turn the oven down to 400°F as soon as they go in and bake for 15 minutes until golden brown.

Combine powdered sugar with the juice of one lemon and drizzle over warm scones.