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From the cool, rainy climate of Northern Ireland to the benign sunshine of Tasmania, *Camellia sinensis* is now cultivated in more than 65 countries around the globe. Jane Pettigrew's exploration of tea farming and manufacture reveals the care and dedication of all those who nurture this remarkable plant to offer us an infinite choice of wonderful teas.

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As I sip a cup of tea

and think about all the wonderful food and tea pairings in this special issue, as well as the beautiful table settings for each of our afternoon-tea themes, the tune and words to the song "My Favorite Things" from The Sound of Music cheerily dance around in my head.

A shimmering silver-and-white Christmas gathering begins the issue, followed by a dainty one well-suited to Valentine’s Day. Continuing on through the seasons, there are eight more teatimes appropriate for celebrating birthdays, holidays, and the joy of friendships. Our marvelous collection of 125 recipes for scones, savories, and sweets is sure to delight any of the guests who have tea with you. They will be especially impressed when you serve seemingly endless pots of perfectly paired and prepared tea. (Our Tea-Steeping Guide on page 8 reminds you that not all tea is steeped the same way, and it lists six failproof steps to making a great pot of the beverage.)

I hope that as you pore over the pages of this special issue, you will find much inspiration for your next teatime and that, like me, soon you, too, will find yourself singing “...these are a few of my favorite things.”

Wishing you much joy as you celebrate with tea,

Lorna Reeves, Editor
The quality of the tea served at a tea party is as important as the food and the décor. To be sure your infusion is successful every time, here are some basic guidelines to follow.

**WATER**
Always use the best water possible. If the water tastes good, so will your tea. If that is not the case, then bottled spring water is a nice alternative. Heat the water on the stove top or in an electric kettle to the desired temperature. A microwave oven is not recommended.

**TEMPERATURE**
Heating the water to the correct temperature is arguably one of the most important factors in making a great pot of tea. Pouring boiling water on green, white, and oolong tea leaves can result in a very unpleasant brew. In general, use 170°-to-195° water for these delicate tea types, and always refer to the tea purveyor’s packaging for specific instructions. Reserve boiling (212°) water for black and pu-erh teas, as well as herbal and fruit tisanes.

**TEAPOT**
If the teapot you plan to use is delicate, warm it with hot tap water first to avert possible cracking. Discard this water before adding the tea leaves or tea bags.

**TEA**
Use the highest-quality tea you can afford, whether loose leaf or prepackaged in bags or sachets. Remember that these better teas can often be steeped more than once. When using loose-leaf tea, generally use 1 teaspoon of dry leaf per 8 ounces of water, and use an infuser basket. For a stronger infusion, add another teaspoonful or two of dry tea leaf.

**TIME**
As soon as the water reaches the correct temperature for the type of tea, pour it over the leaves or tea bag in the teapot, and cover the pot with a lid. Set a timer—usually 1 to 2 minutes for whites and oolongs; 2 to 3 minutes for greens; and 3 to 5 minutes for blacks, pu-erhs, and herbals. (Steeping tea longer than recommended can yield a bitter infusion.) When the timer goes off, remove the infuser basket or the tea bags from the teapot.

**ENJOYMENT**
For best flavor, serve the tea as soon as possible. Keep the beverage warm atop a lighted warmer or under your favorite tea cozy if necessary.
Invite friends to savor an elegant tea meal around a breathtakingly beautiful table decked in silver and white to celebrate the joyous holiday.
Menu

SCONE
Butter-Pecan Scones
- White Christmas Tea

SAVORIES
Cauliflower Soup
Savory Mushroom Cheesecakes
Seared Scallop Canapés
- Dark Pearl Oolong

SWEETS
Triple Chocolate-Hazelnut Cake Squares
Chocolate-Rosemary Shortbread Cookies
Tea-Infused Tartlets with Fresh Fruit
- Holiday Herbal

Tea Pairings by Harney & Sons
800-832-8463 • harney.com
Butter-Pecan Scones
Makes 10

1/3 cup unsalted butter
2 cups all-purpose flour
1 cup finely chopped toasted pecans
1/2 cup firmly packed light brown sugar
1 tablespoons baking powder
1/2 teaspoon salt
3 ounces cold cream cheese, cubed
3/4 cup plus 2 tablespoons cold heavy whipping cream, divided
1 teaspoon vanilla extract
1 teaspoon butter flavoring
1 tablespoon turbinado sugar

• In a small saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, 6 to 8 minutes. Remove from heat; strain, discarding solids. Let stand at room temperature until set, approximately 1 hour. Refrigerate until ready to use.
• Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.
• In a medium bowl, whisk together flour, pecans, brown sugar, baking powder, and salt. Using a pastry blender or 2 forks, cut in browned butter and cold cream cheese until they resembles coarse crumbs.
• In a small bowl, whisk together 3/4 cup cream, vanilla extract, and butter flavoring. Add cream mixture to flour mixture, stirring until mixture is evenly moist. (If dough seems dry, add more cream, 1 tablespoon at a time.) Working gently, bring mixture together with hands until a dough forms.
• Turn out dough onto a lightly floured surface, and gently knead 4 to 5 times. Using a rolling pin, roll dough out to a ¾-inch thickness. Using a 2¼-inch fluted round cutter, cut 10 scones from dough, rerolling scraps once. Place scones 2 inches apart on prepared baking sheet. Brush tops of scones with remaining 2 tablespoon cream, and sprinkle with turbinado sugar.
• Bake until a wooden pick inserted in centers comes out clean, approximately 18 minutes. Serve warm.

RECOMMENDED CONDIMENTS:
Devon Cream
Orange Marmalade
Cauliflower Soup
Makes 6 to 12 servings

2 tablespoons olive oil
1 cup diced yellow onion
8 cups chopped cauliflower (approximately 1 head)
2 cups chicken broth
½ teaspoon kosher salt
½ teaspoon ground white pepper
¼ teaspoon ground nutmeg
1 cup half-and-half
1 cup whole milk
Garnish: shaved cauliflower* and fresh oregano sprigs

• In a medium Dutch oven, heat oil over medium heat. Add onion; cook until tender, approximately 5 minutes. Add cauliflower; cover and cook for 5 minutes. Add broth, salt, white pepper, and nutmeg; bring to a boil. Reduce heat, and simmer until cauliflower is tender, approximately 10 minutes. Remove from heat, and let cool for 30 minutes.
• In the container of a blender, purée mixture in batches until smooth. Return purée to pan. Stir in half-and-half and milk. Cook over medium-low heat until heated through. (Do not boil.) Serve warm.
• Garnish with shaved cauliflower and oregano, if desired.

*Using a mandoline or a sharp knife, thinly slice cauliflower florets. In a nonstick pan, melt 2 tablespoons unsalted butter over medium heat. Add cauliflower slices; cook until browned on both sides. Let drain on paper towels. Use immediately.

Savory Mushroom Cheesecakes
Makes 25 servings

1¼ cups finely chopped toasted pecans
1¼ cups crumbled buttery round crackers
6 tablespoons unsalted butter, melted
1 large egg white
10 ounces goat cheese, softened
1 (8-ounce) package cream cheese, softened
1½ cups heavy whipping cream
3 large eggs, room temperature
2 cups grated Swiss cheese
1 tablespoon all-purpose flour
¼ teaspoon kosher salt, divided
½ teaspoon ground black pepper, divided
1½ tablespoons olive oil
1½ tablespoons unsalted butter
1½ cups gourmet blend mushrooms, trimmed
2 teaspoons chopped fresh thyme
Garnish: fresh thyme sprigs

• Preheat oven to 325°. Spray a 9-inch square cake pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
• In a medium bowl, stir together pecans, crackers, melted butter, and egg white until combined. Press mixture into bottom of prepared pan.
• Bake for 10 minutes. Let cool completely on a wire rack.
• In a large bowl, beat together goat cheese and cream cheese with a mixer at medium speed until smooth. Scrape sides of bowl. Add cream, beating to combine. Add eggs, one at a time, beating well after each addition. Scrape sides of bowl. Add Swiss cheese, flour, ¼ teaspoon salt, and ¼ teaspoon pepper, beating to combine. Pour batter into prepared crust, smoothing top with an offset spatula.
• Bake cheesecake until set, approximately 40 minutes. Let cool in pan for 30 minutes. Refrigerate for at least 2 hours.
• Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.
• Run a long knife between cake pan and parchment paper. Using excess parchment as handles, remove cheesecake from pan, and place on a cutting board. Using a sharp knife, trim edges of cake. Cut into 25 (1¾-inch) squares, cleaning knife between cuts. Place on prepared baking sheet.
• Bake cheesecake squares until warmed, 5 to 8 minutes.
• Meanwhile, in a medium non-stick skillet, heat oil and butter over medium-high heat. Add mushrooms, thyme, remaining ¼ teaspoon salt, and remaining ¼ teaspoon pepper; cook for 5 minutes without stirring. Stir mushrooms to sear on all sides. Remove from pan, and let drain on paper towels. Top warm cheesecake squares with hot mushrooms.
• Garnish with thyme, if desired. Serve immediately.
Seared Scallop Canapés
Makes 12

6 slices sourdough bread, frozen
1/4 cup plus 2 tablespoons olive oil, divided
1/2 teaspoon kosher salt, divided
1/4 teaspoon ground black pepper, divided
1/4 cup unsalted butter
1 1/2 cups watercress
1/4 cup finely chopped fennel
1/4 cup pitted Niçoise olives
1/4 cup thinly sliced radish
Champagne Vinaigrette (recipe follows)

• Preheat oven to 375°. Line a baking sheet with parchment paper.
• Using a 2 1/2-inch round cutter, cut 12 rounds from frozen bread. Place on prepared baking sheet; let thaw. Brush bread rounds with 2 tablespoons oil, and sprinkle with 1/4 teaspoon salt and 1/8 teaspoon pepper.
• Bake bread rounds until golden brown and toasted, approximately 10 minutes.
• In a large nonstick skillet, heat butter and remaining 1/4 cup oil over medium-high heat. Add scallops; cook until golden brown, 2 to 3 minutes per side. Sprinkle with remaining 1/4 teaspoon salt and remaining 1/8 teaspoon pepper. Set aside, and keep warm.
• In a small bowl, gently toss together watercress, fennel, olives, radish, and Champagne Vinaigrette. Divide watercress mixture among toasted bread rounds. Top each with a scallop. Serve with additional Champagne Vinaigrette, if desired.

Champagne Vinaigrette
Makes approximately 1/4 cup

1 tablespoon Champagne vinegar
1 teaspoon chopped fresh parsley
1 teaspoon chopped fresh chives
1/4 teaspoon granulated sugar
1/4 teaspoon kosher salt
1/8 teaspoon ground black pepper
2 tablespoons extra-virgin olive oil

• In a medium bowl, whisk together vinegar, parsley, chives, sugar, salt, and pepper until sugar dissolves. Gradually add oil, whisking constantly, until emulsified. Refrigerate until ready to use.

“I will honor Christmas in my heart, and try to keep it all the year.”
—CHARLES DICKENS, A CHRISTMAS CAROL
Triple Chocolate–Hazelnut Cake Squares
Makes 36

1 (3.4-ounce) box white chocolate instant pudding mix
2 cups heavy whipping cream
½ cup mascarpone cheese
¼ cup confectioners’ sugar
2 cups chocolate-hazelnut spread* 
½ cup finely chopped toasted hazelnuts
Quick Sponge Cake (recipe follows), frozen
Garnish: chocolate curls**

• Line a 9-inch square cake pan with parchment paper, letting excess extend over sides of pan.
• In a medium bowl, beat together pudding mix, cream, mascarpone cheese, and confectioners’ sugar with a mixer at medium-high speed until thick, approximately 1 minute. Cover and refrigerate until ready to use.
• Place a frozen Quick Sponge Cake layer in prepared cake pan.
• In another medium bowl and using a wooden spoon, stir together chocolate-hazelnut spread and hazelnuts. Using an offset spatula, spread half of hazelnut mixture onto cake layer in pan. Freeze until just firm, approximately 10 minutes. Spread half of pudding mixture over hazelnut layer. Stack remaining frozen cake layer on top of pudding layer. Spread remaining hazelnut mixture onto cake layer. Freeze until just firm, approximately 10 minutes. Spread remaining pudding mixture over hazelnut layer. Stack remaining frozen cake layer on top of pudding layer. Spread remaining hazelnut mixture onto cake layer. Freeze until just firm, approximately 10 minutes. Spread remaining pudding mixture over hazelnut layer. Freeze for at least 2 hours.
• Run a straight-edge knife between parchment paper and cake pan. Using excess parchment as handles, remove frozen cake from pan, and place on a cutting board. Discard parchment paper. Let cake thaw for approximately 20 minutes. Pressing straight down with a long sharp knife, cut cake into 36 (1½-inch) squares, cleaning knife between cuts.
• Garnish with chocolate curls, if desired. Store in an airtight container, and refrigerate for up to 3 days.

*We used Nutella.
**To make chocolate curls, slightly warm 1 ounce semisweet chocolate in the palm of your hand. Draw a Y-shaped peeler across chocolate. Store curls at room temperature until ready to use.

Quick Sponge Cake
Makes 2 (9-inch) square cake layers

½ cup granulated sugar
3 large eggs, room temperature
1 teaspoon vanilla extract
½ cup self-rising flour

• Preheat oven to 375°. Spray 2 (9-inch) square cake pans with baking spray with flour. Line pans with parchment paper, letting excess extend over sides of pans.
• In a medium bowl, beat together sugar, eggs, and vanilla extract with a mixer at high speed until light and fluffy, approximately 5 minutes. Sift flour over sugar mixture; gently whisk to combine. Divide batter between prepared pans, smoothing tops with an offset spatula.
• Bake cake layers until a wooden pick inserted in centers comes out clean, approximately 8 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Freeze for at least 2 hours before using.
Chocolate-Rosemary Shortbread Cookies  
Makes 84

1 cup unsalted butter, softened  
¾ cup confectioners’ sugar  
2 ounces semisweet baking chocolate, melted according to package instructions  
½ teaspoon vanilla extract  
2 cups all-purpose flour  
3 tablespoons unsweetened cocoa powder  
½ teaspoon baking powder  
½ teaspoon kosher salt  
1 tablespoon chopped fresh rosemary  
Pink Grapefruit Glaze (recipe follows)  
Garnish: fresh rosemary sprigs

- In a large bowl, beat together butter and confectioners’ sugar with a mixer at medium speed until creamy. Add melted chocolate, beating until combined. Beat in vanilla extract until combined. Scrape sides of bowl.
- In a medium bowl, sift together flour, cocoa, baking powder, and salt. Stir in rosemary. With mixer at low speed, gradually add flour mixture to butter mixture, beating until combined. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for at least 1 hour.
- Preheat oven to 350°. Line several rimmed baking sheets with parchment paper.
- Using a rolling pin, roll out dough to a ⅛-inch thickness on a lightly floured surface. Using a 1½-inch fluted round cutter, cut out as many cookies as possible, rerolling scraps only twice. Place cookies on prepared baking sheets.
- Bake for 8 minutes. Let cool completely on wire racks.
- Spread Pink Grapefruit Glaze onto cookies. While glaze is still wet, garnish with rosemary, if desired. Let glaze set for 1 hour before serving or packaging. Store between layers of wax paper in an airtight container at room temperature for up to a day.

Pink Grapefruit Glaze  
Makes approximately ½ cup

1½ cups confectioners’ sugar  
1 tablespoon fresh pink grapefruit zest  
3 tablespoons fresh pink grapefruit juice

- In a small bowl, whisk together confectioners’ sugar and grapefruit zest and juice until smooth. Use immediately.

Tea-Infused Tartlets with Fresh Fruit  
Makes 8

1 (14.1-ounce) package refrigerated pie dough (2 sheets)  
1½ cups granulated sugar  
1½ cups half-and-half  
2 tea bags coconut green tea blend*  
½ teaspoon vanilla bean paste  
6 large egg yolks  
2 teaspoons cornstarch  
¼ cup sliced fresh strawberries  
¼ cup halved pitted fresh Bing cherries  
2 tablespoons pomegranate arils  
Garnish: fresh mint leaves

- Preheat oven to 400°. Line a rimmed baking sheet with parchment paper. Line another rimmed baking sheet with plastic wrap.
- On a lightly floured surface, unroll each sheet of dough. Using a 4½-inch round cutter, cut 8 rounds from dough, discarding scraps. Transfer rounds to 8 (3¼-inch) fluted round removable-bottom tartlet pans, pressing into bottom and up sides. Using the large end of a chopstick, press dough into indentations in sides of tartlet pans. (See how-to on page 124.) Place tartlet pans on prepared parchment-lined baking sheet. Prick bottom of tartlet dough 3 times with a fork. Freeze until firm, approximately 20 minutes.
- Top each tartlet pan with a piece of parchment paper, letting ends extend over edges of pans. Gently add pie weights.
- Bake for 8 minutes. Carefully remove parchment paper and weights. Bake until golden brown, approximately 5 minutes more. Let cool completely on wire racks.
- In a medium saucepan, combine sugar, half-and-half, tea bags, and vanilla bean paste. Cook over medium heat just until mixture begins to boil. Remove from heat; let steep for 5 minutes. Discard tea bags.
- In a medium bowl, whisk together egg yolks and cornstarch until smooth. Using a ladle, pour 1 cup hot cream mixture into egg mixture in a slow, steady stream, whisking constantly. Return mixture to saucepan, whisking constantly; bring to a boil. Cook over medium heat, stirring constantly, until thickened. Spread mixture in an even layer onto prepared plastic wrap-lined baking sheet. Cover with another piece of plastic wrap, pressing wrap directly onto surface of pastry cream. Let cool completely.
- Once pastry cream cools, transfer it to an airtight container, and refrigerate until chilled, approximately 2 hours.
- Gently remove tartlet shells from tartlet pans. Divide pastry cream among tartlet shells, smoothing tops with an offset spatula. Arrange strawberries, cherries, and pomegranate arils atop cream.
- Garnish with mint, if desired. Serve immediately.

*We achieved pleasing results with Heath & Heather Organic Green Tea with Coconut or Harney & Sons Bangkok green tea blend.
Teatime with

PEARLS & LACE

The beauty of pearls, set against a backdrop of delicate lace, inspires a classic Victorian-style afternoon tea perfect for Valentine’s Day.
Menu

SCONE
White Chocolate Chip Scones
Cardamom Black Tea

SAVORIES
Dilled Orange-Salmon Canapés
Walnut-Olive Palmiers
Cucumber Canapés
English Afternoon Black Tea

SWEETS
Blueberry-Pearl French Macarons
Coconut Cream Puffs
Pearls and Lace Cakes
Jasmine Romance Green Tea

Tea Pairings by Ahmad Tea
800-637-7704 • ahmadteausa.com
White Chocolate Chip Scones  
_Makes 17_

2 cups all-purpose flour  
¼ cup granulated sugar  
2 teaspoons baking powder

1 teaspoon lemon zest  
½ teaspoon salt  
¼ cup cold salted butter, cubed  
½ cup white chocolate morsels  
¼ cup plus 4 tablespoons cold heavy whipping cream, divided  
¼ teaspoon vanilla extract

• Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.
• In a large bowl, whisk together flour, sugar, baking powder, lemon zest, and salt. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs. Add white chocolate morsels, stirring to combine.
• In a small bowl, combine ¾ cup plus 3 tablespoons cold cream and vanilla extract. Add cream mixture to flour mixture, stirring until mixture is evenly moist. (If dough seems dry, add more cream, 1 tablespoon at a time.) Working gently, bring mixture together with hands until a dough forms.
• Turn out dough onto a lightly floured surface, and knead gently 4 to 5 times. Using a rolling pin, roll out dough to a ½-inch thickness. Using a 2-inch round fluted cutter, cut 17 scones from dough. Place scones 2 inches apart on prepared baking sheet. Brush tops of scones with remaining 1 tablespoon cold cream.
• Bake until edges of scones are golden brown and a wooden pick inserted in centers comes out clean, approximately 17 minutes. Serve warm.

RECOMMENDED CONDIMENT: Lemon Curd
Dilled Orange-Salmon Canapés

Makes 12

4 ounces cream cheese, softened
2 tablespoons finely chopped fresh dill
1 tablespoon heavy whipping cream
4 tablespoons orange marmalade, divided
½ teaspoon fresh lime zest
1 tablespoon plus 1 teaspoon fresh lime juice, divided
¼ teaspoon salt
¼ teaspoon ground black pepper
4 slices rye bread, frozen
1 (4-ounce) package thin-sliced smoked salmon

Garnish: fresh dill sprigs

- In a large bowl, beat together cream cheese, dill, cream, 1 tablespoon orange marmalade, lime zest, 1 teaspoon lime juice, salt, and pepper with a mixer at medium speed until smooth.
- In a small microwave-safe bowl, microwave remaining 3 tablespoons orange marmalade on low; stir until smooth. Add remaining 1 tablespoon lime juice, stirring to combine.
- Using a 2-inch triangle-shaped cutter, cut 12 shapes from frozen bread, discarding scraps. Place bread triangles in a resealable plastic bag to prevent drying out, or cover with damp paper towels until needed.
- Using same cutter, cut 12 shapes from salmon slices, discarding scraps.
- Using an offset spatula, spread cream cheese mixture onto bread triangles. Top each with a salmon triangle. Brush salmon with orange-lime glaze.
- Garnish with dill, if desired.

MAKE-AHEAD TIP: Bread and salmon triangles can be cut a day in advance and stored in resealable plastic bags. Refrigerate salmon triangles. Do not refrigerate bread. Cream cheese mixture can be made a day in advance, placed in a covered container, and refrigerated. Canapés can be assembled earlier in the day, covered with damp paper towels, placed in an airtight container, and refrigerated until serving time. Glaze and garnish canapés just before serving.

Cucumber Canapés

Makes 12

¼ cup mayonnaise
1 teaspoon fresh lemon zest
1 teaspoon fresh lemon juice
½ teaspoon finely grated sweet onion
¼ teaspoon salt
½ teaspoon ground black pepper
6 very thin slices white sandwich bread, frozen
½ English cucumber

Garnish: fresh thyme sprigs

- In a small bowl, stir together mayonnaise, lemon zest, lemon juice, onion, salt, and pepper.
- Using a 1¾-inch square cutter, cut shapes from frozen bread, discarding scraps. Cover bread squares with damp paper towels to prevent drying out.
- Using a mandoline, cut 24 very thin slices from cucumber. Using a sharp paring knife, cut cucumber slices in half.
- Using an offset spatula, spread mayonnaise mixture onto one side of each bread square. Place a cucumber half on each bread square, letting straight edge of cucumber slice line up with straight edge of bread. (Curved edges will face inward.) Add another cucumber slice with end overlapping first piece of cucumber. Add 2 more cucumber slices in the same manner, for a total of 4 per canapé, tucking curved edge of last slice under touching curved edge of first slice.

MAKE-AHEAD TIP: Mayonnaise mixture can be made a day in advance, placed in a covered container, and refrigerated. Bread squares can be cut a day in advance and stored in a resealable plastic bag. Canapés can be assembled a few hours in advance, covered with damp paper towels, placed in an airtight container, and refrigerated until serving time.

Walnut-Olive Palmiers

Makes 15

1 sheet frozen puff pastry
1/3 cup finely chopped Sicilian green olives
1/4 cup finely chopped toasted walnuts
1 tablespoon fresh thyme leaves
1/2 cup shredded fontina cheese
1 large egg
1 tablespoon water
3 tablespoons Creole mustard
1 tablespoon honey

Garnish: fresh thyme sprigs

- Preheat oven to 400°. Line a rimmed baking sheet with parchment paper.
- Let puff pastry sheet thaw until it is pliable but retains some firmness. (It will be easier to roll up this way.)
- Place puff pastry on a work surface. Sprinkle with olives, walnuts, thyme, cheese, and pepper, leaving a 1-inch border around edges of pastry sheet.
- Beginning at one short end, roll up firmly, encasing ingredients. Using a serrated knife, cut into ½-inch slices. Place slices 2 inches apart on prepared baking sheet.
- In a small bowl, whisk together egg and 1 tablespoon water. Brush tops of slices with egg wash.
- Bake until golden brown, 13 to 15 minutes.
- In a small bowl, stir together mustard and honey. Brush warm pastries with glaze.
- Garnish with thyme, if desired. Serve warm.

MAKE-AHEAD TIP: Puff-pastry roll can be made earlier in the day, wrapped in plastic wrap, and refrigerated until shortly before serving. Unwrap and slice before baking.
Blueberry-Pearl French Macarons
Makes 45

3 large egg whites
1¼ cups toasted slivered almonds
1½ cups confectioners’ sugar, divided
2 tablespoons granulated sugar
1 bottle pearl food color spray*
Lemon-Mascarpone Filling (recipe follows)
1½ cups fresh blueberries

• Place egg whites in a medium bowl, and let stand, uncovered, at room temperature for exactly 3 hours. (Aging the egg whites in this manner is essential to creating the perfect macaron.)
• Line 2 rimmed baking sheets with parchment paper. Using a pencil, draw 1¼-inch circles 2 inches apart on parchment paper; turn parchment over.
• In the work bowl of a food processor, pulse together almonds and 2 tablespoons confectioners’ sugar until very finely ground. (Don’t overprocess, or you will create a nut butter. Nut particles should stay separate and dry, and not clump together.) Add remaining confectioners’ sugar, and process just until combined.
• In a large bowl, beat egg whites with a mixer at medium-high speed until frothy. Gradually add granulated sugar, beating at high speed until stiff peaks form, 3 to 5 minutes. (Egg whites will be thick, creamy, and shiny.) Add almond mixture to egg whites, folding until well combined. Let batter stand for 15 minutes.
• Transfer batter to a pastry bag fitted with a medium round tip (Wilton #12). Pipe batter onto drawn circles on prepared baking sheets. Slam baking sheets vigorously on counter 5 to 7 times to release air bubbles. Let stand at room temperature for 45 to 60 minutes before baking to help develop the macaron’s signature crisp exterior when baked. (Macarons should feel dry to the touch and should not stick to finger.)
• Preheat oven to 275°.
• Bake until firm to the touch, approximately 17 minutes, being careful not to let macarons brown. Let cool completely on pans.
• Spray rounded side of macarons with pearlized spray, if desired. Let dry.
• Place Lemon-Mascarpone Filling in a piping bag fitted with a large open star tip (Wilton #1M). Pipe a decorative rosette onto flat sides of 45 macarons. Place remaining macarons at a 45-degree angle with rounded tops up, and prop onto filling. Referring to photo, lightly press a blueberry into filling of each macaron.

*We used Wilton Color Mist.

MAKE-AHEAD TIP: Macarons can be baked a few days in advance, wrapped in plastic wrap in groups of 4 or 5, placed in an airtight container, and stored in the refrigerator until ready to fill. Assemble earlier in the day, place in an airtight container, and refrigerate until serving time.

KITCHEN TIP: Egg whites can be aged (allowed to sit on counter for 3 hours) a day in advance, placed in a covered container, and refrigerated.

Lemon-Mascarpone Filling
Makes 1½ cups

1 (8-ounce) container mascarpone cheese
½ cup lemon curd

• In a medium bowl, beat together mascarpone cheese and lemon curd with a mixer at medium speed until smooth and creamy. Transfer to an airtight container and refrigerate until ready to use.
Coconut Cream Puffs
Makes 24

¾ cup water
6 tablespoons unsalted butter, cubed
2 teaspoons granulated sugar
¼ teaspoon salt
⅔ cup all-purpose flour
3 large eggs, room temperature
Vanilla-Coconut Pastry Cream
(recipe follows)
Garnish: confectioners’ sugar and toasted coconut

• Preheat oven to 400°. Line 2 rimmed baking sheets with nonstick baking mats or parchment paper.
• In a medium saucepan, combine ¾ cup water, butter, granulated sugar, and salt. Cook over medium heat until butter melts. Add flour all at once, stirring vigorously with a wooden spoon. Cook, stirring constantly, until dough pulls away from sides of pan, 1 to 2 minutes. Remove from heat; let stand for 2 minutes, stirring a few times to cool dough.
• Add eggs, one at a time, stirring constantly and vigorously with a wooden spoon until each egg is well incorporated. (Dough should be smooth and shiny.) Transfer dough to a piping bag fitted with a large round tip (Ateco #809). Pipe dough onto prepared baking sheets in 1½-inch mounds 1 inch apart. Using a damp finger, pat down dough peaks.
• Bake until golden brown, approximately 20 minutes. Transfer baking sheet to a wire rack. Using a skewer or the tip of a pointed knife, poke a small hole in side of each cream puff to allow steam to escape. Let cool completely.
• Using the tip of a paring knife, cut a small slit in side of each cream puff.
• Place Vanilla-Coconut Pastry Cream in a piping bag fitted with a large round tip. Pipe custard into cream puffs to fill, making sure not to overfill.
• Garnish with confectioners’ sugar and coconut, if desired.

Vanilla-Coconut Pastry Cream
Makes 2 cups

4 large egg yolks
½ cup granulated sugar
2 cups whole milk
3 tablespoons cornstarch
½ teaspoon salt
1 tablespoon unsalted butter
1 teaspoon vanilla extract
½ teaspoon coconut extract
⅔ cup toasted finely chopped sweetened flaked coconut*

• In a medium bowl, whisk together egg yolks and sugar.
• In a medium saucepan, heat milk over medium heat until very hot but not boiling. Add hot milk, ¼ cup at a time, to egg mixture, whisking constantly. Add cornstarch and salt, whisking until incorporated. Strain mixture through a fine-mesh sieve. Return mixture to saucepan, and cook over medium heat, whisking constantly, until mixture thickens.
• Remove from heat; add butter, vanilla extract, and coconut extract, stirring until incorporated. Transfer custard to a heatproof bowl. Cover with plastic wrap, letting plastic wrap touch surface of custard. Refrigerate custard until very cold, 4 to 6 hours or overnight.
• Add toasted coconut to cold custard, stirring well.

*To achieve a finely chopped texture, pulse coconut in a food processor before toasting. Coconut should be small enough to pass through a large decorating tip.
Pearls and Lace Cakes
Makes 20

1/2 cup unsalted butter, softened
1 cup granulated sugar
2 large eggs
2 large egg yolks
1 1/2 teaspoons vanilla extract, divided
1 3/4 cups plus 2 tablespoons cake flour
1 3/4 teaspoons baking powder
1/4 teaspoon salt
1/2 cup whole milk
2 cups cold heavy whipping cream
1/4 cup confectioners’ sugar
1 cup apricot preserves
1 (5.8-ounce) package fondant ribbon*
1 container pearl dragées*

• Preheat oven to 350°. Spray a rimmed baking sheet with cooking spray. Line with parchment paper, and spray pan again.
• In a large bowl, beat together butter and granulated sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs and egg yolks, one at a time, beating well after each addition. Beat in 1 1/4 teaspoons vanilla extract.
• In a medium bowl, whisk together flour, baking powder, and salt. With mixer at low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Spread batter into prepared pan, smoothing with a spatula to create a level surface. Tap pan on counter several times to release air bubbles.
• Bake until cake is light golden brown and a wooden pick inserted in center comes out clean, 9 to 10 minutes. Let cool completely in pan.
• Using a 1 3/4-inch round cutter, cut 40 rounds from cake, discarding scraps.
• In another large bowl, beat together cream, confectioners’ sugar, and remaining 1/4 teaspoon vanilla extract with a mixer at high speed until thickened.
• Spread 1 teaspoon apricot preserves each onto 20 cake rounds. Top each with another round, and spread another 1 teaspoon preserves on top.
• Wrap fondant ribbon around each cake stack. Cut ribbon, and pinch ribbon ends together.
• Transfer whipped cream mixture to a piping bag fitted with a medium open star tip (Wilton #21). Pipe stars onto each cake, beginning at top edge of fondant ribbon and covering top of cake.
• Garnish with dragées, if desired. Lightly cover and refrigerate until ready to serve.

*We used Wilton Fondant Ribbon and Betty Crocker Pearls Cupcake Gems.
“Elegance is the only beauty that never fades.”

—AUDREY HEPBURN
A Honey Of A Tea Party

Guests will be buzzing about this honey-infused menu, which features a little of the sweet stuff in every course to welcome springtime.
Menu

SCONE
Peachy Blue Cheese Scones
Formosa Fancy Oolong Tea

SAVORIES
Carrot-Fennel-Raisin Salad with Honey-Lime Dressing
Ham Mousse Tea Sandwiches
Roasted Chicken Tea Sandwiches with Honey-Mustard Spread
Ceylon Kenilworth Estate Black Tea

SWEETS
Honey-Tarragon Madeleines
Honey-Almond Tartlets
Honey-Coconut Candy
Spring Blossom Green Tea

Tea Pairings by Simpson & Vail
800-282-8327 • svtea.com
**Peachy Blue Cheese Scones**  
*Makes 14*

- 2 cups all-purpose flour  
- ¼ cup granulated sugar  
- 2 teaspoons baking powder  
- ½ teaspoon salt  
- ¼ cup cold salted butter, cubed  
- 1 cup diced fresh peaches  
- ½ cup blue cheese crumbles  
- ½ cup plus 2 tablespoons cold heavy whipping cream  
- ¼ teaspoon vanilla extract  

**Garnish:** turbinado sugar  

- Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.  
- In a large bowl, whisk together flour, granulated sugar, baking powder, and salt. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs. Add peaches and blue cheese, stirring to combine.  
- In a small bowl, stir together cold cream and vanilla extract. Add cream mixture to flour mixture, stirring until mixture is evenly moist. (Mixture will be crumbly, but juice from peaches will moisten the dough.) Working gently, bring mixture together with hands until a dough forms. Using a levered 3-tablespoon scoop, drop 14 scones onto prepared baking sheet.  
- Garnish tops of scones with turbinado sugar, if desired.  
- Bake until edges of scones are golden brown and a wooden pick inserted in centers comes out clean, 22 to 24 minutes.

**RECOMMENDED CONDIMENTS:**  
_Beehive Honey-Butter Pats_  
(recipe follows)

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**Beehive Honey-Butter Pats**  
*Makes 8*

- ½ cup salted butter, softened  
- 2 teaspoons tupelo honey

- In a small bowl, stir together butter and honey until well combined and smooth. (You may also use a mixer at medium speed, if desired.)  
- Divide butter mixture among wells of a beehive butter mold*, smoothing surface with an offset spatula. Freeze until butter is frozen solid, approximately 2 hours.  
- To unmold butter pats, run hot water from tap over back of mold for a few seconds. Pop butter pats out onto a waxed paper-lined tray. (You can also use the tip of a sharp knife to remove butter pats from mold.)  
- Refrigerate in an airtight container until ready to serve.

*We used a Beehive with Bees Chocolate Candy Mold, available at countrykitchensa.com.*

**MAKE-AHEAD TIP:** Butter can be made a few days in advance and stored in an airtight container in the freezer.
Carrot-Fennel-Raisin Salad with Honey-Lime Dressing
Makes 6 servings

1 cup finely grated carrot
2 tablespoons finely chopped fennel bulb
2 tablespoons finely chopped fennel fronds
2 tablespoons chopped golden raisins
1 tablespoon honey
1 tablespoon fresh lime juice
1 teaspoon olive oil
¼ teaspoon salt
¼ teaspoon ground black pepper
6 mini yellow bell peppers
¾ cup butter lettuce

• In a medium bowl, toss together carrot, fennel bulb, fennel fronds, and raisins.
• In a small bowl, whisk together honey, lime juice, oil, salt, and black pepper. Pour dressing over carrot mixture, tossing until incorporated.
• Cut tops off bell peppers, and remove seeds. Trim bottoms of peppers, if necessary, so that pepper cups will sit level. Line each pepper cup with lettuce. Divide carrot salad among prepared pepper cups. Serve immediately, or cover and refrigerate for up to a day until ready to serve.

Ham Mousse Tea Sandwiches
Makes 24

12 slices potato bread, frozen
1 (9-ounce) package ultra-thin sliced smoked ham
1 (8-ounce) package cream cheese, softened
2 tablespoons chopped fresh parsley
2 teaspoons heavy whipping cream
1 tablespoon clover honey
¼ teaspoon garlic powder
Garnish: fresh parsley leaves

• Using a 1¾-inch round cutter, cut 48 rounds from frozen bread, discarding scraps. To let thaw and to prevent drying out, place bread rounds in a resealable plastic bag until needed.
• In the work bowl of a food processor, place ham, cream cheese, parsley, cream, honey, and garlic powder; pulse until combined and smooth. (Make sure ham pieces are small enough to pass through a piping tip.)
• Transfer ham mixture to a piping bag fitted with a small open star tip (Wilton #32). Pipe mixture onto 12 bread rounds, using a circular motion and covering surface of bread. Top each with another bread round. Pipe a small rosette of mixture onto top of each sandwich.
• Garnish with parsley, if desired. Serve immediately.

Roasted Chicken Tea Sandwiches with Honey-Mustard Spread
Makes 8

Onion-Caraway Scones
(recipe follows)
Honey-Mustard Spread
(recipe follows)
Fresh arugula leaves
8 slices rotisserie-style chicken
8 slices yellow tomato
Garnish: yellow grape tomato slices

• Using a bread knife, cut Onion-Caraway Scones in half horizontally.
Spread ½ teaspoon Honey-Mustard Spread onto cut sides of each scone. Place arugula leaves on bottom half of each scone. Lay roasted chicken slices and tomato slices on top of arugula. Cover with top half of scones, and secure with a frilled pick, if desired.
• Garnish with yellow grape tomato slices, if desired. Serve immediately.

Onion-Caraway Scones
Makes 8

1½ cups all-purpose flour
1½ teaspoons baking powder
1¾ teaspoons minced dried onion
1 teaspoon granulated sugar
¾ teaspoon caraway seeds
¼ teaspoon salt
¼ teaspoon ground black pepper
¼ cup cold salted butter, cubed
½ cup plus 1 tablespoon heavy whipping cream, divided
½ cup sour cream

• Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.
• In a large bowl, whisk together flour, baking powder, dried onion, sugar, caraway seeds, salt, and pepper. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs.
• In a small bowl, whisk together ½ cup whipping cream and sour cream until smooth. Add cream mixture to flour mixture, stirring to incorporate. (Mixture will be crumbly and will not come together.) Working gently, bring mixture together with hands until a dough forms.
• Turn out dough onto a lightly floured surface, and knead gently 4 to 5 times. Using a rolling pin, roll out dough to a ½-inch thickness. Using a 2¼-inch square cutter, cut 8 scones from dough. Place scones 2 inches apart on prepared baking sheet. Brush tops of scones with remaining 1 tablespoon cream.
• Bake until edges of scones are golden brown and a wooden pick inserted in centers comes out clean, approximately 20 minutes. Let cool completely.

Honey-Mustard Spread
Makes ½ cup

¼ cup Dijon mustard
2 tablespoons clover honey
1 tablespoon mayonnaise

• In a small bowl, whisk together mustard, honey, and mayonnaise until smooth. Transfer to an airtight container and refrigerate until ready to use.
Honey-Tarragon Madeleines
Makes 36

4 large eggs
½ cup clover honey
¼ cup granulated sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
1 tablespoon finely chopped fresh tarragon
1 teaspoon baking powder
1 teaspoon lemon zest
½ teaspoon baking soda
½ teaspoon salt
½ cup salted butter, melted and cooled

• Preheat oven to 350°. Spray 3 (12-well) madeleine pans with baking spray with flour.
• In a large bowl, beat together eggs, honey, sugar, and vanilla extract with a mixer at high speed for 5 minutes.
• In a medium bowl, whisk together flour, tarragon, baking powder, lemon zest, baking soda, and salt. Add half of flour mixture to egg mixture, and beat at medium speed until incorporated. Add remaining flour mixture, beating to combine. Gradually add melted butter, beating until combined. Let mixture stand for 5 minutes.
• Using a levered 1-tablespoon scoop, divide batter among wells of prepared pans. Tap pans on counter lightly to level batter.
• Bake until madeleines are light golden brown, 7 to 8 minutes. Let cool slightly in pans. Remove from pans, and let cool completely on wire racks. Store in airtight containers.

MAKE-AHEAD TIP: Madeleines can be made a day in advance and stored in an airtight container, with layers separated by wax paper. Don’t freeze madeleines, or they will become spongy.

KITCHEN TIP: Honeys can be used interchangeably without affecting recipe.
Honey-Almond Tartlets
(Makes 9)

½ (14.1-ounce) package refrigerated pie dough (1 sheet)
1 large egg
½ cup firmly packed light brown sugar
3 tablespoons tupelo honey
1 tablespoon salted butter, melted
1 teaspoon vanilla extract
¾ cup chopped toasted slivered almonds
9 fresh blueberries
1 tablespoon Simple Syrup (recipe follows)

- Preheat oven to 350°.
- On a lightly floured surface, unroll dough. Using a 2¾-inch round cutter, cut 9 rounds from dough. Press into 9 (2½-inch) fluted tartlet pans, pressing dough into indentations with the wide end of a chopstick. (See how-to on page 124.) Place prepared tartlet pans on a rimmed baking sheet.
- In a medium bowl, whisk together egg, brown sugar, honey, melted butter, and vanilla extract until smooth and creamy. Add almonds, stirring to combine. Divide mixture among prepared tartlet shells.
- Bake until tartlets are set and slightly puffed, 13 to 15 minutes. Let cool completely in pans. Carefully remove tartlets from pans.
- In a small bowl, toss together blueberries and Simple Syrup. Just before serving, top each tartlet with a blueberry.

Simple Syrup
(Makes ½ cup)

¼ cup water
¼ cup sugar

- In a small saucepan, bring ¼ cup water and sugar to a boil over medium-high heat, stirring occasionally, until sugar dissolves. Remove from heat, and let cool completely. Transfer to an airtight container and refrigerate until ready to use.
Honey-Coconut Candy
Makes 32 to 36

2 (14-ounce) cans sweetened condensed milk
½ cup clover honey
½ teaspoon butter extract
2 cups finely chopped sweetened flaked coconut*

• In a medium saucepan, bring condensed milk, honey, and butter extract to a boil over medium-high heat, stirring constantly with a wooden spoon. Reduce heat to medium-low. Cook, stirring constantly, until mixture is thick and shiny and pulls away from pan when pan is tilted, 10 to 15 minutes. (If mixture begins to scorch, reduce heat.)

• Using a levered 2-teaspoon scoop, divide mixture into portions, and roll with greased hands to form balls. Roll balls in coconut until coated. Place candies in an airtight container, and refrigerate until ready to serve. Serve cold or at room temperature.

*To finely chop coconut, pulse in a food processor.
To Mom

WITH LOVE

What better way to honor a special mother than with a three-tiered stand teeming with pretty and tasty teatime treats?
Menu

**SCONES**
- Pink Peppercorn–Rose Scones
  - Green Paradise Blend Tea

**SAVORIES**
- Parmesan-Chive Gougères
- Cucumber-Cheese Canapés
- Tarragon-Poppy Seed Chicken Salad in Flower Cups
  - Brandy Oolong Tea

**SWEETS**
- Mango–Coconut Cream Tartlets
- Lavender Madeleines
- Lemon Buttercream Cakes
  - Garden Basket Fruit Tisane

Tea Pairings by Mark T. Wendell Tea Company
978-635-9200 • marktwendell.com
Pink Peppercorn–Rose Scones
Makes 12

1¼ cups all-purpose flour
2 teaspoons baking powder
1½ teaspoons crushed pink peppercorns
½ teaspoon salt
¼ cup cold unsalted butter, cubed
¾ cup plus 2 tablespoons cold heavy whipping cream
½ teaspoon rose water*
Pink Glaze (recipe follows)
Garnish: ground pink peppercorns

• Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.
• In a large bowl, whisk together flour, baking powder, peppercorns, and salt. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs.
• In a small bowl, combine cold cream and rose water. Add cream mixture to flour mixture, stirring until mixture is evenly moist. Working gently, bring mixture together with hands until a dough forms. (If dough seems dry, add more cream, 1 tablespoon at a time.)
• Turn out dough on a lightly floured surface, and gently knead 3 to 4 times. Using a rolling pin, roll out dough to a ½-inch thickness. Using a 2½-inch flower-shaped cutter, cut 12 scones from dough, rerolling scraps as necessary. Place scones 2 inches apart on prepared baking sheet.
• Bake until edges of scones are golden brown and a wooden pick inserted in centers comes out clean, approximately 18 minutes. Let cool completely on a wire rack.
• Spread Pink Glaze on tops of scones. Garnish with pink peppercorns, if desired.

*We used Nielsen-Massey.

Pink Glaze
Makes ½ cup

1½ cups confectioners’ sugar
2 tablespoons whole milk
Pink paste food coloring*

• In a small bowl, whisk together confectioners’ sugar and milk until smooth and creamy. Add food coloring, whisking until glaze reaches desired shade of pink. Use immediately.

*We used Wilton.

“Motherhood: All love begins and ends there.”
—ROBERT BROWNING

Motherhood: All love begins and ends there.”
—ROBERT BROWNING

RECOMMENDED CONDIMENT:
Devon Cream
Parmesan-Chive Gougères
Makes 31

½ cup water
½ cup whole milk
½ cup unsalted butter
¼ teaspoon salt
1 cup all-purpose flour
4 large eggs
1 cup finely grated Parmesan cheese
1 tablespoon minced fresh chives
¼ teaspoon ground black pepper
Garnish: finely grated Parmesan cheese

- Preheat oven to 400°. Line 2 baking sheets with parchment paper.
- In a medium saucepan, bring ½ cup water, milk, butter, and salt to a boil over medium-high heat. Reduce heat to low. Add flour, stirring with a wooden spoon until a smooth dough forms, approximately 2 minutes. Turn out dough into a large bowl. Let cool for 1 minute.
- Add eggs to dough, one at a time, beating with a mixer at medium speed until thoroughly incorporated. Add cheese, chives, and pepper, beating just until incorporated.
- Transfer dough to a pastry bag fitted with a large open star tip (Wilton #1M). Pipe 1¼-inch rosettes 2 inches apart onto prepared baking sheets. Garnish with cheese, if desired.
- Bake until puffed and golden brown, 20 to 22 minutes. Serve warm.

MAKE-AHEAD TIP: Gougères can be baked 1 week in advance, placed in an airtight container, and frozen. To serve, place on a rimmed baking sheet, and heat in a 350° oven until warm, 3 to 5 minutes.

Cucumber-Cheese Canapés
Makes 24

8 slices thin white sandwich bread, frozen
1 (5.2-ounce) container garlic-and-herb soft cheese*, room temperature
24 very thin slices English cucumber

- Using a 1½-inch round cutter, cut 24 rounds from frozen bread slices, discarding scraps. To let thaw and to prevent drying out, place bread rounds in a resealable plastic bag until needed.
- Place cheese in a piping bag fitted with a medium open star tip (Wilton #32). Pipe a rosette of cheese onto each bread round. Top each with a slice of cucumber, pressing down to spread cheese outward.
- Pipe a decorative rosette on top of cucumber slices. Serve immediately.

*We used Boursin.

MAKE-AHEAD TIP: Sandwiches can be covered with damp paper towels, placed in an airtight container, and refrigerated until serving time.
Tarragon–Poppy Seed Chicken Salad in Flower Cups
Makes 8 servings

½ cup mayonnaise
1 tablespoon rice vinegar
1 teaspoon poppy seeds
¼ teaspoon salt
¼ teaspoon ground black pepper
2 cups chopped roasted chicken
½ cup chopped green grapes
½ cup chopped toasted slivered almonds
1 tablespoon minced fresh tarragon
¼ cup watercress

Toasted Wheat Flower Cups
(recipe follows)
Garnish: finely chopped almonds

• In a medium bowl, whisk together mayonnaise, vinegar, poppy seeds, salt, and pepper.
• In the work bowl of a food processor, pulse chicken until finely chopped. Add chicken, grapes, almonds, and tarragon to mayonnaise mixture, stirring to combine. Transfer to an airtight container and refrigerate until cold, at least 4 hours. (Chicken salad may be made a day in advance and refrigerated until needed.)
• Arrange watercress in bottom of Toasted Wheat Flower Cups. Place scoops of chicken salad on top of watercress.
• Garnish with almonds, if desired.

Toasted Wheat Flower Cups
Makes 8

8 slices whole wheat bread
2 tablespoons butter, melted

• Preheat oven to 350°.
• Using a rolling pin, roll bread slices until thin to make flexible. Using a 4-inch flower-shaped cutter, cut 8 shapes from bread. Press bread shapes into 8 wells of a 12-well whoopee pie pan, and brush surfaces with melted butter.
• Bake until crisp, approximately 17 minutes. Let cool completely on a wire rack.
• Store in an airtight container until needed. (For optimum freshness, we recommend making bread cups the same day you plan to use them.)
Mango–Coconut Cream Tartlets
Makes 6

1¼ cups canned coconut milk* 1½ cups all-purpose flour
1/2 cup granulated sugar 1/4 cup granulated sugar
1/4 teaspoon salt 2 tablespoons confectioners’ sugar
1/4 teaspoon coconut extract 1/4 teaspoon salt
1 (20-ounce) jar fresh mango slices** 10 tablespoons very cold unsalted butter, cut into cubes
6 (3.15-inch) shortbread tart shells, or 1 recipe Tartlet Shells 1 tablespoon very cold water
(recipe follows) 1 tablespoon unsalted butter, softened
Garnish: fresh mint

• In a small saucepan, whisk together coconut milk, sugar, flour, and salt. Cook over medium heat, whisking constantly, until mixture comes to a boil and thickens. (Reduce heat if filling begins to scorch.) Remove from heat, and add coconut extract, whisking to combine. Pour filling into a bowl. Cover surface with plastic wrap, and refrigerate until cold, approximately 4 hours.

• Using a sharp paring knife, cut mango slices into very thin vertical slices, reserving syrup from jar. Set aside.

• Spoon cold coconut cream filling into tart shells. Arrange mango slices in concentric circles on top of filling, using varying lengths, to resemble a rose. Brush with reserved mango syrup. (See step-by-step how-tos on page 125.) Garnish with mint, if desired.

*Whisk canned coconut milk before using to blend the solids and liquid in the can.
**We used Del Monte SunFresh.

MAKE-AHEAD TIP: Coconut filling can be made a day in advance and refrigerated until needed. Two hours before serving, assemble tartlets, cover lightly with plastic wrap, and refrigerate until serving time.

Tartlet Shells
Makes 6

1½ cups all-purpose flour
1/4 cup granulated sugar
2 tablespoons confectioners’ sugar
1/4 teaspoon salt
10 tablespoons very cold unsalted butter, cut into cubes
1 tablespoon very cold water
1 tablespoon unsalted butter, softened

• Spray 6 (3½-inch) tartlet pans* lightly with baking spray. Place tartlet pans on a rimmed baking sheet.

• In the work bowl of a food processor, pulse together flour, granulated sugar, confectioners’ sugar, and salt until blended. Add cold butter, pulsing until it resembles peas. Add 1 tablespoon very cold water, pulsing until a dough forms.

• Turn out dough onto a lightly floured surface, and shape into a disk. Wrap dough securely in plastic wrap, and refrigerate for at least 30 minutes.

• Preheat oven to 375°.

• Unwrap and place dough on a lightly floured surface, and shape into a disk. Wrap dough securely in plastic wrap, and refrigerate for at least 30 minutes.

• Preheat oven to 375°.

• Unwrap and place dough on a lightly floured surface. Using a rolling pin, roll dough to a 1/4-inch thickness. Using a 4½-inch round cutter, cut 6 rounds from dough, rerolling scraps once. Being careful not to stretch dough, center a dough round atop
each prepared tartlet pan. Lightly press dough rounds into bottoms of tartlet pans, and stand dough up against sides of pans. Using a rolling pin, roll over tops of tartlet pans to trim excess dough. Using large end of a chopstick, press dough into indentations in sides of tartlet pans. Place tartlet pans in freezer for 15 minutes.

• Coat a 9x6-inch piece of foil with softened butter. Cut foil into 6 (3-inch) squares. Place a foil square, butter side down, in center of each prepared tartlet pan, and place ceramic pie weights or dried beans atop each foil square.
• Bake for 10 minutes. Carefully remove pie weights and foil. Using a fork, prick bottoms of tartlet shells.
• Bake until light golden brown, approximately 15 minutes. Let cool completely before carefully removing tartlet shells from pans.
• Use immediately, or store at room temperature in an airtight container for up to a day.

Lavender Madeleines
Makes 36

4 large eggs
¾ cup granulated sugar
1½ teaspoons vanilla extract
1 cup all-purpose flour
2 teaspoons culinary lavender
1 teaspoon baking powder
½ teaspoon salt
½ cup butter, melted and cooled
Confectioners’ Sugar Glaze
(recipe follows)

• Preheat oven to 350°. Spray wells of 3 (12-well) madeleine pans with baking spray with flour.
• In a large bowl, beat together eggs, sugar, and vanilla extract with a mixer at high speed until pale and fluffy, approximately 5 minutes.
• In a small bowl, whisk together flour, lavender, baking powder, and salt. With mixer at low speed, gradually add half of flour mixture to egg mixture, beating until incorporated. Add remaining flour mixture, beating until combined. Gradually add melted butter, beating until well blended. Let mixture stand for 5 minutes.
• Spoon 1 tablespoon batter into each well of prepared pans.
• Bake until lightly golden, 7 to 8 minutes. Let cool completely on wire racks.
• Spoon Confectioners’ Sugar Glaze over ribbed side of madeleines, and let dry, approximately 2 hours. Store in an airtight container.

Confectioners’ Sugar Glaze
Makes 1¼ cups

3 cups confectioners’ sugar
¼ cup plus 2 tablespoons whole milk
Lavender paste food coloring*

• In a medium bowl, whisk together confectioners’ sugar and milk until smooth and creamy. Add more milk, a few drops at a time, until desired consistency is reached. Add food coloring, whisking until desired color is reached. Use immediately.

*We used Wilton Violet.
Lemon Buttercream Cakes  
Makes 12

1 (18.25-ounce) lemon cake mix*  
3 large eggs  
1 cup water  
½ cup sour cream  
¼ cup vegetable oil  
Lemon Buttercream (recipe follows)  
Garnish: fresh primroses

• Preheat oven to 350°. Line a 17x11-inch rimmed baking sheet with parchment paper. Spray pan with cooking spray.  
• In a large bowl, beat together cake mix, eggs, 1 cup water, sour cream, and oil with a mixer at low speed until moistened, approximately 30 seconds. Increase mixer speed to medium, and beat for 2 minutes, stopping to scrape sides of bowl as necessary. Pour batter into prepared pan, and level with a spatula. Tap pan on counter sharply several times to release air bubbles.  
• Bake until cake is golden brown and a wooden pick inserted in center comes out clean, 18 to 20 minutes. Let cool completely in pan.  
• Using a 2¼-inch round cutter, cut 24 rounds from cake.  
• Place Lemon Buttercream in a piping bag fitted with a large open star tip (Wilton #1M). Pipe a circle of buttercream onto 12 cake rounds. Top each with another round of cake, pressing lightly to adhere. Pipe a decorative rosette of buttercream onto top of each cake round.  
• Garnish with primroses, if desired.

*We used Duncan Hines Lemon Supreme.

MAKE-AHEAD TIP: Cake can be baked in advance, cut into rounds, placed in an airtight container with layers separated by wax paper, and frozen for up to a week. Let come to room temperature before frosting. Store, covered, in the refrigerator until ready to serve.

Lemon Buttercream  
Makes 3½ cups

6 cups confectioners’ sugar  
1 cup salted butter, softened  
2 teaspoons fresh lemon zest  
¼ cup fresh lemon juice  
1½ teaspoons lemon extract  
Yellow paste food coloring*

• In a large bowl, beat together confectioners’ sugar, butter, lemon zest, lemon juice, and lemon extract with a mixer at low speed until combined, stopping to scrape sides of bowl as necessary. Increase mixer speed to high, and beat until light and fluffy. Add food coloring until desired shade of yellow is achieved.  
• Use immediately, or transfer to an airtight container and refrigerate until needed. Before using, let buttercream come to room temperature, and beat with a mixer at high speed for 1 minute.

*We used Wilton Lemon Yellow.
Father’s Day

TEATIME AHoy

Delight Dad with a sumptuous spread of seaside favorites, including lobster salad and clam chowder, plus delicious sweet treats.
Menu

Scone
Cranberry-Basil Scones
Walt Whitman’s Green Tea Blend

Savories
Cod Cakes Canapés
Lobster Salad Tea Sandwiches
Clam Chowder
Fyodor Dostoyevsky’s Black Tea Blend

Sweets
Strawberry-Orange Tartlets
Vanilla Anchor Cookies
Lemon Roulade
James Joyce’s Black Tea Blend

Tea Pairings by Simpson & Vail
800-282-8327 • svtea.com
Cranberry-Basil Scones
Makes 10

2 cups all-purpose flour
2 tablespoons granulated sugar
2 teaspoons baking powder
2 teaspoons lemon zest
¼ teaspoon salt
¼ cup cold salted butter, cubed
½ cup dried cranberries
3 tablespoons chopped fresh basil
¾ cup cold heavy whipping cream
½ cup plus 2 tablespoons confectioners’ sugar
2 tablespoons fresh lemon juice

• Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.
• In a large bowl, whisk together flour, granulated sugar, baking powder, lemon zest, and salt. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs. Add cranberries and basil, stirring to combine.
• Add cream to flour mixture, stirring until mixture is evenly moist. (If dough seems dry, add more cream, 1 tablespoon at a time.) Working gently, bring mixture together with hands until a dough forms.
• Turn out dough onto a lightly floured surface, and knead gently 3 to 5 times. Using a rolling pin, roll dough out to a ¾-inch thickness. Using a 2-inch square cutter, cut 10 scones from dough, rerolling scraps as necessary. Place scones 2 inches apart on prepared baking sheet.
• Bake until edges of scones are golden brown and a wooden pick inserted in centers comes out clean, 18 to 20 minutes. Let cool on a wire rack set over a rimmed baking sheet.
• In a small bowl, whisk together confectioners’ sugar and lemon juice until smooth. Spoon glaze over cooled scones on wire rack, and let dry before serving.

RECOMMENDED CONDIMENTS:
Clotted Cream
Lemon Curd
Cod Cakes Canapés
Makes 23

4 (5-ounce) filets cod loin
1 (32-ounce) carton seafood stock
2 large eggs
½ cup panko (Japanese bread crumbs)
1 tablespoon finely chopped fresh parsley
1 tablespoon coarse-ground mustard
1 teaspoon Worcestershire sauce
1 tablespoon chopped bright green olives
⅓ cup mayonnaise
2 teaspoons fresh lemon zest
⅛ teaspoon finely chopped garlic
⅛ teaspoon ground black pepper

• In a medium saucepan, bring cod fillets and stock to a boil over medium-high heat. Reduce heat, and simmer until fish is opaque and flakes easily with a fork, approximately 5 minutes. Remove cod from saucepan, and let cool.
• Using a fork, flake cooled cod into small pieces.
• In a medium bowl, stir together flaked cod, eggs, bread crumbs, parsley, mustard, Worcestershire, and white pepper.
• In the work bowl of a food processor, pulse potato chips until they are the consistency of bread crumbs. Transfer crumbs to a bowl.
• Using a levered 1-tablespoon scoop, portion cod mixture, and drop into potato chip crumbs, coating well. Shape portions into small cakes or patties.
• In a large sauté pan, heat oil over medium-high heat. When oil shimmers, add cakes, and cook for 2 to 3 minutes per side, reducing heat, if necessary, to prevent burning. Let cod cakes drain on paper towels, and let thaw for 15 minutes.
• Place lettuce on 12 bread rounds, and add a Campari tomato slice. Top with lobster salad and another bread round.
• Garnish with a yellow grape tomato slice, if desired, and secure with a frilled pick.

Caper–Green Olive Aioli
Makes ½ cup

½ cup mayonnaise
1 tablespoon chopped capers
1 tablespoon chopped bright green olives
2 teaspoons fresh lemon zest
1 teaspoon fresh lemon juice
⅛ teaspoon finely chopped garlic
⅛ teaspoon salt

• In a small bowl, stir together all ingredients until combined. Cover and refrigerate until ready to serve, up to 1 day in advance.

Lobster Salad Tea Sandwiches
Makes 12

4 (3-ounce) lobster tails
3 tablespoons mayonnaise
1 teaspoon fresh lemon juice
½ teaspoon chopped fresh tarragon
⅛ teaspoon salt
8 very thin slices white bread, frozen
12 pieces green leaf lettuce
12 slices Campari tomato

Garnish: yellow grape tomato slices

• In a large saucepan, melt butter over medium-high heat. Reduce heat to medium low, and add onion and celery; cook, stirring frequently, until tender, approximately 10 minutes. Drain broth from clams (reserving clams), and add broth to cooked vegetables.
• Add bottled clam broth, potatoes, stock, salt, garlic powder, and white pepper; bring to a boil. Reduce heat, and simmer until potatoes are very tender, approximately 15 minutes. Add cream, stirring well.
• Using a handheld immersion blender in a deep bowl, or using a regular blender, purée 2 cups soup. Return purée to pot, stirring until combined. Add corn kernels and reserved clams, and heat through.
• Garnish with bacon and parsley, if desired.
Strawberry-Orange Tartlets
Makes 15

1 (8-ounce) package cream cheese, softened
3 tablespoons confectioners’ sugar
1 teaspoon heavy whipping cream
1 tablespoon orange zest
⅛ cup strawberry preserves
15 mini frozen phyllo cups, thawed*
15 strawberry slices

• In a medium bowl, beat together cream cheese, confectioners’ sugar, and cream with a mixer at high speed until combined. Add orange zest, beating to combine. Place mixture in a pastry bag fitted with a large open star tip (Wilton #1M).
• Spoon approximately ½ teaspoon strawberry preserves into each phyllo cup. Pipe a decorative swirl of cream cheese mixture on top of preserves. Top each cup with a strawberry slice. Serve immediately.

Vanilla Anchor Cookies
Makes 42

1 cup unsalted butter, softened
⅓ cup granulated sugar
1 teaspoon vanilla extract
2 ½ cups plus 1 ½ cups all-purpose flour, divided
1 teaspoon salt
1 (10-ounce) bottle blue cookie icing*

• Preheat oven to 350°. Line several rimmed baking sheets with parchment paper.
• In a large bowl, beat together butter and sugar with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add vanilla extract, beating to combine.
• In a medium bowl, whisk together 2½ cups flour and salt. With mixer at low speed, gradually add flour mixture to butter mixture, beating to combine.
• Using a levered 2-teaspoon scoop, portion dough, and drop into remaining 1½ cups flour to coat. Roll dough between palms of hands to make balls. Place balls 2 inches apart on prepared baking sheets. Using a cookie stamp†, flatten dough balls, and imprint design.
• Using a 1¾-inch fluted cutter, cut each cookie to neaten and trim edges, discarding scraps.
• Bake until edges of cookies are very light golden brown, 10 to 12 minutes. Let cool completely on wire racks.
• Using cookie icing, trace design on cookies. Let dry completely.
• Store cookies in an airtight container, separating layers with wax paper.

*We used Wilton.
†We used Rycraft Anchor Cookie Stamp #246, available at rcraft.com.
Lemon Roulade
Makes approximately 10 servings

4 large eggs, separated
¾ cup granulated sugar
1½ teaspoons lemon extract
½ teaspoon vanilla extract
¾ cup cake flour
1 teaspoon fresh lemon zest
¾ teaspoon baking powder
½ teaspoon salt
Confectioners’ sugar, for dusting

2 (10-ounce) jars lemon curd
Sweetened Whipped Cream
(recipe follows)
Garnish: confectioners’ sugar, fresh blueberries, and fresh mint

• Preheat oven to 375°. Spray a 15x10-inch rimmed baking sheet with cooking spray. Line with parchment paper, and spray pan again.
• In a large bowl, beat together egg yolks, sugar, lemon extract, and vanilla extract with a mixer at medium-high speed until mixture is light in color, approximately 3 minutes.
• In a small bowl, whisk together flour, lemon zest, baking powder, and salt. With mixer at low speed, gradually add flour mixture to egg mixture, beating to combine. (Mixture will be very stiff.)
• In another large bowl, beat egg whites with a mixer at high speed until stiff peaks form, approximately 3 minutes. Add 1 cup beaten egg whites to egg mixture, and stir vigorously to loosen batter. Add remaining egg whites, folding gently to incorporate.
• Spread batter onto prepared baking sheet.
• Bake until cake edges look dry and a wooden pick inserted in center comes out clean, 7 to 9 minutes.
• Meanwhile, sift confectioners’ sugar into 15x10-inch rectangle on a clean dish towel. Immediately loosen cake from sides of pan, and dust with confectioners’ sugar. Turn out cake onto prepared towel, and gently peel off parchment paper. Starting at one short side, roll up cake and towel together, and place seam side down on a wire rack. Let cool completely.
• Unroll cake, and spread with lemon curd. Spread a layer of Sweetened Whipped Cream on top of lemon curd layer. Reroll cake without towel, and place seam side down. Wrap tightly in plastic wrap, and refrigerate for at least 4 hours.
• Garnish with confectioners’ sugar, blueberries, and mint, if desired. Using a serrated bread knife in a sawing motion, cut roulade into 1-inch slices.

MAKE AHEAD TIP: Roulade can be made several days in advance, wrapped securely in plastic wrap, and frozen. Let thaw in the refrigerator. Garnish just before serving.

Sweetened Whipped Cream
Makes 2 cups

1 cup cold heavy whipping cream
¼ cup confectioners’ sugar
½ teaspoon vanilla extract

• In a medium bowl, beat together all ingredients with a mixer at high speed until soft peaks form. Use immediately.
Summertime Tea on the Porch

A breezy veranda, a comfortable divan, and flavorful teas paired with seasonal fare—that's the perfect way to while away a summer afternoon in the company of a few friends.
Menu

SCONE
Lemon-Poppy Seed Scones
- Piña Colada Green Tea

SAVORIES
Tomato-Feta Tartlets
Chilled Succotash Salad with Red Wine Vinaigrette
Buffalo Chicken and Slaw Canapés
- Apricot Peach Black Tea

SWEETS
Rocky Road Brownies
Key Lime Shortbread Tartlets
Strawberry-Orange Thumbprint Cookies
- Passionfruit Oolong Tea

Tea Pairings by Global Tea Mart
844-208-2337 • globalteamart.com
Lemon–Poppy Seed Scones
Makes 19

2 cups self-rising soft-wheat flour*
½ cup granulated sugar
1 teaspoon fresh lemon zest
¼ cup cold salted butter, cubed
1 tablespoon poppy seeds
½ cup cold heavy whipping cream
1 large egg
1 teaspoon lemon extract

• Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.
• In a large bowl, whisk together flour, sugar, and lemon zest. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs. Add poppy seeds, stirring to blend.
• In a small bowl, whisk together cream, egg, and lemon extract. Add cream mixture to flour mixture, stirring until mixture comes together and forms a dough. (If mixture seems dry, add more cream, 1 tablespoon at a time.)
• Using a levered 1½-tablespoon scoop, drop dough 2 inches apart onto prepared baking sheet.
• Bake until edges of scones are light golden brown and a wooden pick inserted in centers comes out clean, approximately 15 minutes. Serve warm.

*We used King Arthur Self-Rising Flour, which is a soft-wheat flour made for baking biscuits and scones. Other soft-wheat flours, such as White Lily and Martha White, should provide similar results.

RECOMMENDED CONDIMENTS:
Devon Cream
Lemon Curd
“I wonder what it would be like to live in a world where it was always June.”

—L. M. MONTGOMERY
Tomato-Feta Tartlets  
Makes 8

1 (14.1-ounce) package refrigerated pie dough (2 sheets)  
½ cup mayonnaise  
½ cup plus 2 tablespoons crumbled feta cheese, divided  
2 tablespoons chopped fresh basil  
¼ teaspoon ground black pepper  
1 cup red grape tomatoes  
1 cup yellow grape tomatoes  
Garnish: fresh basil

• Lightly spray 8 (4½x2½-inch) tartlet pans with cooking spray.  
• On a lightly floured surface, unroll dough. Using a tartlet pan as a guide, cut 8 rectangles from dough. Transfer dough rectangles to prepared tartlet pans, pressing into bottoms and up sides and trimming excess dough as necessary. Using the large end of a chopstick, press dough into indentations in sides of tartlet pans. (See how-to on page 124.) Place tartlet pans on a rimmed baking sheet. Refrigerate for 30 minutes.  
• Preheat oven to 450°.  
• Using a fork, prick bottoms of dough to prevent puffing during baking.  
• Bake for 5 minutes. Let cool completely. Reduce oven temperature to 350°.  
• In a small bowl, stir together mayonnaise, ½ cup cheese, basil, and pepper until blended. Divide mayonnaise mixture among prepared tartlet shells, spreading evenly.  
• Using a sharp knife, cut tomatoes in half lengthwise. Divide tomato halves among prepared tartlet shells, and arrange vertically in a shingled fashion. Sprinkle remaining 2 tablespoons cheese over tomatoes.  
• Bake tartlets until tomatoes have softened and are tender, approximately 10 minutes. When cool enough to handle, carefully remove from tartlet pans, and serve warm or at room temperature.  
• Garnish with basil, if desired.

MAKE-AHEAD TIP: Tartlet shells can be made earlier in the day and stored in an airtight container until needed.

Chilled Succotash Salad with Red Wine Vinaigrette  
Makes 8 servings

2 ears yellow corn, shucked  
1 cup okra pods  
1 teaspoon olive oil  
1 teaspoon water  
½ cup cooked baby lima beans  
½ cup canned black-eyed peas, rinsed and drained  
Red Wine Vinaigrette (recipe follows)  
Garnish: crumbled cooked bacon

• Bring a large saucepan of water to a boil, and add corn ears. Cook for 3 minutes. Remove corn ears from boiling water.  
• Heat a large nonstick sauté pan over high heat until very hot. Place corn ears
in pan, and sear, turning frequently with tongs, until corn kernels are slightly charred, approximately 1 minute. Remove from pan, and let stand until cool enough to handle.

- Stand corn ears on end, and using a sharp knife, cut downward, removing kernels from cobs. (You should have approximately ½ cup corn kernels.)
- Cut okra pods on the diagonal into ¼-inch slices, discarding stems and tips. (You should have approximately ½ cup okra.)
- In a medium nonstick sauté pan, heat oil over medium-high heat. Add okra, and cook, stirring frequently, until slightly charred. Add 1 teaspoon water, and cover pan with lid to steam okra. Reduce heat to medium-low, and cook, stirring occasionally, until okra is tender, 1 to 2 minutes.
- In a medium bowl, stir together corn kernels, okra, lima beans, and black-eyed peas until blended. Add enough Red Wine Vinaigrette to moisten vegetables, reserving some to drizzle over individual servings.
- Place succotash in a covered container, and refrigerate until cold, approximately 4 hours.
- Just before serving, stir succotash, and spoon into individual serving dishes. Drizzle with remaining Red Wine Vinaigrette.
- Garnish with crumbled bacon, if desired.

Red Wine Vinaigrette
Makes 6 tablespoons

¼ cup red wine vinegar
1 teaspoon minced shallot
½ teaspoon salt
¼ teaspoon ground black pepper
¼ teaspoon granulated sugar
2 tablespoons extra-light olive oil

- In a small bowl, whisk together vinegar, shallot, salt, pepper, and sugar. Gradually add oil in a slow, steady stream, whisking until emulsified. Cover and store vinaigrette at room temperature, and use the same day.

Buffalo Chicken and Slaw Canapés
Makes 16

2 tablespoons mayonnaise
2 teaspoons fresh lime juice
¼ teaspoon granulated sugar
½ teaspoon salt
½ teaspoon ground black pepper
½ cup very finely chopped green cabbage
½ cup very finely chopped purple cabbage
¼ cup very finely chopped carrot
1 tablespoon very finely chopped green onion
8 slices sourdough sandwich bread, frozen
2 tablespoons salted butter, softened
16 thin slices deli buffalo chicken

- In a small bowl, whisk together mayonnaise, lime juice, sugar, salt, and pepper. Add cabbages, carrot, and green onion, stirring to combine. Cover and refrigerate until ready to use. (Slaw can be made earlier in the day.)
- Using a 2¼-inch round cutter, cut 16 rounds from frozen bread slice, discarding scraps. Spread one side of each bread round with softened butter.
- In a large nonstick sauté pan, toast bread rounds over high heat until crisp and brown, approximately 1 minute per side.
- Ruffle 1 slice chicken on buttered side of each bread round, and top with slaw.
- Garnish with green onion, if desired. Serve immediately.
Key Lime Shortbread Tartlets
Makes 8

1 cup all-purpose flour
½ cup confectioners’ sugar
¼ teaspoon salt
½ cup cold salted butter, cubed
1 (14-ounce) can sweetened condensed milk
4 large egg yolks
½ cup Key lime juice*
Swiss Meringue (recipe follows)
Garnish: lime wedges and fresh mint

• Cover and refrigerate until very cold, approximately 4 hours.
• Using excess foil as handles, remove brownie from pan, and place on a cutting surface. Using a long sharp knife, trim edges from brownie. Cut diagonally into diamond shapes, pressing down (not sawing) with knife. Place in an airtight container, and refrigerate for up to 3 days.

KITCHEN TIP: To ensure brownies have neat, cleanly cut edges, refrigerate them until very cold (at least 4 hours) before cutting, and wipe knife with a warm, damp cloth between cuts.

Rocky Road Brownies
Makes 16

¾ cup all-purpose flour
½ teaspoon salt
3 ounces unsweetened chocolate, chopped
½ cup salted butter
1 cup granulated sugar
2 large eggs
1½ teaspoons vanilla extract
½ cup marshmallow crème
2 tablespoons mini semisweet chocolate chips
1 tablespoon finely chopped toasted sliced almonds

• Preheat oven to 325°. Line an 8-inch square baking pan with heavy-duty foil, letting excess extend over sides of pan.
Spray foil with cooking spray.
• In a small bowl, whisk together flour and salt.
• In the top of a double boiler, combine chocolate and butter. Cook over hot but not simmering water, stirring constantly, until melted and smooth. Remove from heat. Add sugar, eggs, and vanilla extract, stirring until incorporated. Add flour mixture, stirring to combine. Pour batter into prepared pan, spreading in an even layer.
• Bake until a wooden pick inserted in center comes out with a few moist crumbs, 25 to 27 minutes. Remove from oven, and immediately spread marshmallow crème onto brownie. Sprinkle chocolate chips and almonds over marshmallow crème. Let cool completely in pan.

• Preheat oven to 425°.
• Using a fork, prick dough to prevent puffing during baking.
• Bake until tartlet shells are light
golden brown, 8 to 10 minutes, pricking bottoms again if dough puffs. Let cool completely on a wire rack. Reduce oven temperature to 350°.

• In a medium bowl, whisk together condensed milk, egg yolks, and lime juice. Fill each tartlet shell with approximately ¼ cup lime mixture, being careful not to overfill and leaving room for meringue.
• Bake until mixture is firm, 8 to 10 minutes.
• Divide Swiss Meringue among tartlets, spreading to edges and swirling decoratively. Return tartlets to oven to brown meringue slightly, if desired. Refrigerate until cold, approximately 4 hours, before carefully removing tartlets from pans.
• Garnish with lime wedges and mint, if desired.

*We used Nellie and Joe’s Key West Lime Juice.

MAKE-AHEAD TIP: Tartlet shells may be made a day in advance and stored in an airtight container at room temperature until needed.

**Swiss Meringue**
Makes 4 cups

4 large egg whites, room temperature
1 cup granulated sugar
½ teaspoon vanilla extract
¼ teaspoon cream of tartar

• In the top of a double boiler, combine egg whites, sugar, vanilla extract, and cream of tartar. Cook over simmering water, whisking constantly, until sugar dissolves and egg whites are warm to the touch, approximately 2 minutes.
• Transfer warm egg white mixture to a large bowl, and beat with a mixer fitted with the whisk attachment at high speed until mixture is glossy and very stiff peaks form, approximately 5 minutes. Use immediately.
Strawberry-Orange Thumbprint Cookies

Makes 44

1 cup salted butter, softened
½ cup granulated sugar
½ cup firmly packed light brown sugar
2 large egg yolks
1 teaspoon fresh orange zest
½ teaspoon orange extract
2¼ cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
½ cup seedless strawberry jam

• Preheat oven to 350°. Line 2 baking sheets with parchment paper.
• In a large bowl, beat together butter, granulated sugar, and brown sugar with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl as necessary. Add egg yolks, orange zest, and orange extract, beating to combine.
• In a medium bowl, whisk together flour, baking powder, and salt. Add flour mixture to butter mixture, beating to combine and stopping to scrape sides of bowl as necessary.
• Using a levered 1-tablespoon scoop, portion dough, and drop 2 inches apart onto prepared baking sheets. Dip a rounded ½-teaspoon measuring spoon into flour, and press firmly into each ball of dough, making an indentation for jam. Fill each indentation with ¼ teaspoon jam.
• Bake until edges of cookies are golden brown, 13 to 15 minutes. Let cool completely on wire racks. Store in airtight containers for up to 3 days.
BIRTHDAY TEA

Create a glorious teatime fête for a friend or loved one’s special day with a floral table setting and decadent tea fare she will love.
Menu

SCONE
Pineapple-Coconut Scones
- Pomegranate Açai Yumberry
- Green Tea

SAVORIES
Curried Smoked Turkey Salad Sandwiches
Lemon-Artichoke Crostini
Mini Broccoli Quiches
- Thailand Jing Shuan Oolong Tea

SWEETS
Basil-Lime Sugar Cookies
Blueberry Cream Tartlets with Maple Glaze
Strawberry Ruffle Cakes
- Lemon Raspberry Rooibos

Tea Pairings by Simpson & Vail
800-282-8327 • svtea.com
**Pineapple-Coconut Scones**  
*Makes 14*

- 2 cups all-purpose flour
- 2 tablespoons granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¼ cup cold salted butter, cubed
- ½ cup crushed pineapple, drained
- ½ cup minced toasted sweetened flaked coconut
- 1 cup plus 1 tablespoon cold heavy whipping cream, divided
- ½ teaspoon vanilla extract

**Instructions:**

- Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.
- In a large bowl, whisk together flour, sugar, baking powder, and salt. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs. Add pineapple and coconut, stirring to combine.
- In a small bowl, combine 1 cup cold cream and vanilla extract. Add cream mixture to flour mixture, stirring until evenly moist. (If mixture seems dry, add more cream, 1 tablespoon at a time.) Working gently, bring mixture together with hands until a dough forms.
- Turn out dough onto a lightly floured surface, and gently knead dough 3 to 4 times. Using a rolling pin, roll out dough to a ½-inch thickness. Using a 2½-inch round cutter, cut 14 scones from dough, rerolling scraps as necessary. Place scones 2 inches apart on prepared baking sheet. Brush tops of scones with remaining 1 tablespoon cold cream.
- Bake until edges of scones are golden brown and a wooden pick inserted in centers comes out clean, 18 to 20 minutes.

**Recommended Condiments:**
- Devon Cream
- Lemon Curd
Curried Smoked Turkey Salad Sandwiches
Makes 8

2 cups sliced smoked turkey*
½ cup mayonnaise
2 tablespoons fresh lime juice
1 teaspoon curry powder
¼ teaspoon ground black pepper
¼ cup golden raisins
¼ cup finely chopped red bell pepper
¼ cup finely chopped celery
¼ cup chopped toasted almonds
1 tablespoon chopped fresh parsley
16 slices white sandwich bread, frozen
8 leaves butter lettuce

• In the work bowl of a food processor, process turkey until finely ground.
• In a medium bowl, whisk together mayonnaise, lime juice, curry powder, and pepper. Add turkey, raisins, bell pepper, celery, almonds, and parsley, stirring until combined. Add more mayonnaise, if needed, to achieve desired consistency. Place in a covered container, and refrigerate until cold, approximately 4 hours.
• Place a lettuce leaf on each of 8 bread rounds. Top lettuce with turkey salad. Cover with remaining bread slices. Secure with a decorative pick, if desired.

*Chopped roasted chicken, pulled from a deli rotisserie chicken, can be substituted for smoked turkey.

MAKE-AHEAD TIP: Make turkey salad a day in advance to allow time for flavors to meld and mellow. Assemble sandwiches 1 hour in advance, cover with damp paper towels, and place in an airtight container in the refrigerator until needed.

Lemon-Artichoke Crostini
Makes 24

24 (¼-inch) slices French baguette
1 tablespoon butter, melted
4 ounces cream cheese, softened
½ cup chopped marinated artichokes
½ teaspoon fresh lemon zest
1 teaspoon fresh lemon juice
1 teaspoon fresh thyme leaves

• Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.
• Place baguette slices on prepared baking sheet, and brush lightly with melted butter.
• Bake until light golden brown, approximately 5 minutes. Remove from pan, and let cool.
• In a small bowl, stir together cream cheese, artichokes, lemon zest and juice, and thyme leaves until well combined. Divide cream cheese mixture among baguette slices, spreading to cover.
• Garnish with lemon zest and thyme sprigs, if desired. Serve immediately.
Mini Broccoli Quiches
Makes 12

1 (14.1-ounce) package refrigerated pie dough (2 sheets)
1 large egg
1/2 cup heavy whipping cream
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1/4 cup finely shredded sharp white Cheddar cheese
1/2 cup cooked fresh broccoli florets, finely chopped

• Preheat oven to 450°.
• On a lightly floured surface, unroll dough sheets. Using a 2 1/2-inch square cutter, cut 12 squares from dough. Press squares into wells of a 12-well square mini cheesecake pan, trimming excess dough from edges. Refrigerate for 30 minutes.
• Prick bottoms of dough all over with a fork.
• Bake until light golden brown, approximately 5 minutes.
• In a small bowl, whisk together egg, cream, salt, and pepper.
• Divide cheese and then broccoli among prepared shells. Add egg mixture.
• Bake until mixture is slightly puffed, approximately 12 minutes. Let cool in pan for 5 minutes. Serve warm or at room temperature.

MAKE-AHEAD TIP: Quiches may be made a day in advance and stored in a covered container in refrigerator. Reheat on a rimmed baking sheet in a 350° oven until warm, approximately 5 minutes.
Basil-Lime Sugar Cookies  
Makes 48

½ cup salted butter, softened
½ cup granulated sugar
1 large egg
¼ teaspoon lemon extract
2 tablespoons finely chopped fresh basil
1 tablespoon fresh lime zest
1½ cups all-purpose flour
½ teaspoon baking soda
¼ teaspoon salt
1 cup confectioners’ sugar
2 tablespoons fresh lime juice

• Line 2 baking sheets with parchment paper.
• In a large bowl, beat together butter and granulated sugar with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and lemon extract, beating to combine. Beat in basil and lime zest.
• In a medium bowl, whisk together flour, baking soda, and salt. With mixer at low speed, gradually add flour mixture to butter mixture, beating until incorporated. Wrap dough in plastic wrap, and refrigerate until cold, approximately 1 hour.
• Preheat oven to 350°.
• Using a rolling pin, roll out dough to a ¼-inch thickness on a lightly floured surface. Using a 2-inch teapot-shaped cutter, cut 48 shapes from dough, rerolling scraps as necessary. (If dough becomes too warm to work with, refrigerate until firm.) Place cookies 2 inches apart on prepared baking sheets. Refrigerate for 15 minutes to prevent cookies from spreading and losing their shape.
• Bake until edges of cookies are light golden brown, approximately 8 minutes. Remove from pans, and let cool completely on wire racks.
• In a small bowl, stir together confectioners’ sugar and lime juice until smooth and creamy. Add more lime juice, if necessary, to achieve desired consistency. Using a small offset spatula, spread glaze over cookies, and let dry for 1 hour.
• Store cookies between layers of wax paper in an airtight container.

MAKE-AHEAD TIP: Freeze unglazed cookies in an airtight container for up to 1 week. Thaw cookies, and then glaze.

Blueberry Cream Tartlets with Maple Glaze  
Makes 8

1 (3-ounce) package cream cheese, softened
¾ cup plus 2 tablespoons sour cream
¾ cup plus 2 tablespoons firmly packed light brown sugar
8 (3.15-inch) shortbread tartlet shells, or 1½ recipes Tartlet Shells (recipe on page 55)
2 cups fresh blueberries
½ cup pure maple syrup

• In a large bowl, beat together cream cheese, sour cream, and brown sugar with a mixer at low speed until smooth and creamy. Divide mixture among tartlet shells. Arrange blueberries on top of cream cheese filling. Cover and refrigerate for up to 4 hours.
• In a small saucepan, heat maple syrup over medium-high heat until thickened and reduced, approximately 3 minutes. Let cool slightly. Spoon over blueberries. Serve immediately.
Strawberry Ruffle Cakes
Makes 12

½ cup salted butter, softened
1¼ cups granulated sugar
½ cup seedless strawberry jam
3 large eggs
½ teaspoon vanilla extract
Red paste food coloring*
2 cups cake flour
1 teaspoon baking powder
½ teaspoon salt
¼ teaspoon baking soda
½ cup whole buttermilk
Strawberry Buttercream
(recipe follows)
Garnish: edible crystallized flowers

• Preheat oven to 350°. Cut 3 (9-inch) cardboard cake rounds into quarters. Line a 17x12-inch rimmed baking sheet with parchment paper. Spray with cooking spray.
• In a large bowl, beat together butter and sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add jam, beating to combine. Add eggs, one at a time, beating well after each addition. Beat in vanilla extract and enough food coloring to achieve desired shade of pink.
• In a medium bowl, whisk together flour, baking powder, salt, and baking soda. With mixer at low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Spread batter into prepared pan. Tap pan on counter several times to reduce air bubbles.
• Bake until a wooden pick inserted in center comes out clean, approximately 15 minutes. Let cool completely in pan.
• Using a 2¼-inch round cutter, cut 24 rounds from cooled cake. Place one cake round on a cardboard quarter, and spread 1 teaspoon Strawberry Buttercream on top. Top with another cake round, pressing cakes together. Repeat with remaining cake rounds and cardboard quarters.
• Place remaining Strawberry Buttercream in a piping bag fitted with a small petal tip (Ateco #101). With wider end of tip toward bottom and referring to how-to on page 123, pipe vertical rows of ruffles around sides of cakes, starting at bottom and working upward. Pipe concentric ruffles on top of cake. Freeze cakes on cardboard quarters in an airtight container for up to 1 week. (Cakes will be easier to work with when frozen.)
• To serve, slide a thin spatula beneath frozen cakes to separate them from cardboard quarters, and place cakes on paper doilies on individual cake stands or serving plates. Let come to room temperature.
• Garnish with crystallized flowers, if desired.

*We used Wilton No Taste Red.

Strawberry Buttercream
Makes 5 cups

7 cups confectioners’ sugar
1½ cups salted butter, softened
¼ cup plus 2 tablespoons whole milk
2¼ teaspoons strawberry extract

• In a large bowl, beat together all ingredients with a mixer at medium speed until smooth and fluffy, stopping to scrape sides of bowl as necessary. Use immediately, or cover and refrigerate until ready to use. Let buttercream come to room temperature before using. Beat with a mixer for 1 minute before using.
An elegantly appointed table is the perfect setting for a memorable birthday celebration for a favorite, tea-loving gentleman.
Menu

SCONE
Strawberries and Cream Scones

Gaba Oolong Tea

SAVORIES
Tarragon Shrimp Salad
Finger Sandwiches
Petite Tomato-Avocado Salads
Arugula, Lemon, and Gruyère Quiche

Golden Treasure Black Tea

SWEETS
French Vanilla Cake with
Coconut-Pecan Frosting
Peach Ice Cream

Spiced Masala Chai Exotic
Indian Blend

Tea Pairings by Grace Tea Company
978-635-9500 • gracetea.com
Strawberries and Cream Scones
Makes 20

2 cups all-purpose flour
1/3 cup granulated sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup cold salted butter, cubed
1/2 cup chopped freeze-dried strawberries*
1 (3-ounce) package cream cheese, cubed
3/4 cup plus 3 tablespoons cold heavy whipping cream
1/2 teaspoon strawberry extract

Confectioners’ Sugar Icing
Makes 1/3 cup

1 cup confectioners’ sugar
1 tablespoon whole milk

• Preheat oven to 350°. Line 2 baking sheets with parchment paper.
• In a medium bowl, whisk together flour, sugar, baking powder, and salt. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs. Add freeze-dried strawberries and cream cheese, tossing lightly until coated with flour mixture.
• In a small bowl, combine cold cream and strawberry extract. Add cream mixture to flour mixture, stirring until evenly moist. (If dough seems dry, add more cream, 1 tablespoon at a time.) Working gently, bring mixture together with hands until a dough forms.
• Turn out dough onto a lightly floured surface, and gently knead dough 2 to 3 times. Using a rolling pin, roll out dough to a 1/2-inch thickness. Using a 2 1/4-inch round cutter, cut 20 scones from dough, rerolling scraps once. Place scones 2 inches apart on prepared baking sheets.
• Bake until edges of scones are light golden brown, approximately 18 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on a wire rack.
• Spread Confectioners’ Sugar Icing over cooled scones. Serve the same day.

*We used freeze-dried berries, such as Just Strawberries, because they contain less water and will not make the scones soggy.

MAKE-AHEAD TIP: Freeze raw scones on baking sheets. When frozen, transfer scones to resealable plastic bags, and keep frozen until needed. Bake frozen scones as indicated in recipe, allowing an additional 5 to 10 minutes’ baking time.
Tarragon Shrimp Salad Finger Sandwiches  
Makes 12

4 cups water  
2 (4-inch) sprigs fresh tarragon  
½ teaspoon whole green peppercorns  
3 slices lemon  
¾ teaspoon salt, divided  
1 pound medium frozen shrimp, thawed, peeled, and deveined  
½ cup mayonnaise  
1 tablespoon minced fresh tarragon  
2 teaspoons fresh lemon juice  
2 teaspoons fresh lime juice  
1 teaspoon minced celery  
1 teaspoon minced shallot  
½ teaspoon ground black pepper  
12 very thin slices white sandwich bread  

Garnish: fresh tarragon sprigs

• In a medium saucepan, bring 4 cups water, tarragon sprigs, peppercorns, lemon slices, and ½ teaspoon salt just to a boil. Immediately remove from heat, and add shrimp. Cover and let stand for 5 minutes. Remove shrimp from poaching liquid, and place in a bowl filled with ice. Let cool.  
• In a medium bowl, whisk together mayonnaise, minced tarragon, lemon juice, lime juice, celery, shallot, pepper, and remaining ¼ teaspoon salt.  
• Remove shrimp from ice, and blot dry with paper towels. Chop very finely. Add shrimp to mayonnaise mixture, stirring until combined. Place shrimp salad in a covered container, and refrigerate until very cold, approximately 4 hours.  
• Spread 2 tablespoons shrimp salad each onto 2 bread slices. Stack slices together, shrimp sides up, and top with a third slice of bread. Repeat with remaining bread slices and shrimp salad to make 4 sandwiches.  
• Using a sharp, serrated knife, cut crusts from all sides of sandwiches.  

Cut each sandwich into 3 rectangular finger sandwiches.  
• Garnish with tarragon, if desired.

MAKE-AHEAD TIP: Sandwiches can be covered with damp paper towels, placed in an airtight container, and refrigerated for up to 4 hours before cutting and serving.

Petite Tomato-Avocado Salads  
Makes 16 servings

2 tablespoons minced fresh basil  
1 tablespoon minced fresh chives  
1 tablespoon minced fresh parsley  
1 tablespoon white wine vinegar  
1 teaspoon fresh lemon juice  
1 teaspoon fresh lime juice  
½ teaspoon salt  
2 tablespoons extra-light olive oil  
1 Hass avocado, peeled and pitted  
16 cherry tomatoes  
Garnish: frisée and minced fresh chives

• In a small bowl, whisk together basil, chives, parsley, vinegar, lemon juice, lime juice, and salt. Add oil in a slow, steady stream, whisking until mixture emulsifies.  
• In the work bowl of a food processor, process together avocado and vinaigrette until smooth and creamy. Transfer mixture to a piping bag fitted with a small open star tip (Wilton #21), and refrigerate until ready to use. (Use avocado mixture the same day.)  
• Using a small, sharp, serrated knife, partially cut cherry tomatoes vertically into quarters. Cut base of each quarter again with a small cut angled inward. (Each tomato should resemble a flower. See photo above left.) Place on paper towels to absorb moisture.  
• Pipe a small amount of avocado purée into center of each cherry tomato.  
• Garnish with frisée and chives, if desired. Serve immediately.
Arugula, Lemon, and Gruyère Quiche
Makes 8 servings

½ (14.1-ounce) package refrigerated pie dough (1 sheet)
4 cups fresh arugula
1½ cups heavy whipping cream
3 large eggs
1 tablespoon fresh lemon zest
½ teaspoon salt
¼ teaspoon ground black pepper
¼ teaspoon ground nutmeg
2 cups coarsely shredded Gruyère cheese

• Preheat oven to 450°.
• On a lightly floured surface, roll dough into a 12-inch circle. Transfer to a 9-inch removable-bottom tart pan, pressing into bottom and up sides. Trim excess dough. Refrigerate for 30 minutes.
• Prick bottom of dough all over with a fork.
• Bake for 5 minutes. Let cool completely. Reduce oven temperature to 350°.
• Place arugula in a colander, and rinse with water.
• Heat a large nonstick sauté pan over high heat. Add wet arugula; cook, stirring and tossing, just until wilted and tender, approximately 1 minute. Place arugula in a bowl to let cool. Squeeze out excess liquid, and chop finely.
• In a medium bowl, whisk together cream, eggs, lemon zest, salt, pepper, and nutmeg.
• Sprinkle cheese into prepared tart shell. Arrange arugula over cheese. Pour egg mixture over arugula.
• Bake until quiche is slightly puffed and lightly browned, 38 to 40 minutes. Let cool for 15 minutes before cutting and serving.
French Vanilla Cake with Coconut-Pecan Frosting

Makes 1 (8-inch) cake

½ cup salted butter, softened
1 cup granulated sugar
2 large eggs
1 tablespoon vanilla extract
2 cups cake flour
2 teaspoons baking powder
¼ teaspoon salt
½ cup whole milk

Coconut-Pecan Frosting (recipe follows)

• Preheat oven to 350°. Spray 2 (8-inch) round cake pans with baking spray with flour.

• In a large bowl, beat together butter and sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla extract.

• In a medium bowl, whisk together flour, baking powder, and salt. With mixer at low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter between prepared pans.

• Bake until cake layers are golden brown and a wooden pick inserted in centers comes out clean, approximately 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

• Using a long serrated knife, cut each cake layer horizontally into 2 layers. Spread Coconut-Pecan Frosting between layers and on top of cake. Cover and store at room temperature, or refrigerate for up to 3 days, if desired.

MAKE-AHEAD TIP: Cake layers can be made up to 1 week in advance, wrapped tightly in plastic wrap, and frozen until needed. Let thaw in refrigerator before icing.
Peach Ice Cream  
*Makes 1 quart*

- 2 cups heavy whipping cream
- 1 cup whole milk
- 3 large egg yolks
- ¾ cup granulated sugar
- ¼ teaspoon salt
- 2 teaspoons vanilla extract
- 1¾ cups chopped peeled fresh peaches

Garnish: fresh mint

- In a medium saucepan, heat cream and milk over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.)
- In a medium bowl, whisk together egg yolks, sugar, and salt until light and creamy. Add ¼ cup hot cream mixture to egg mixture, whisking vigorously. Add ½ cup hot cream mixture to egg mixture, whisking vigorously. Slowly add remaining hot cream mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, stirring with a wooden spoon, until mixture coats back of spoon, approximately 5 minutes. (Do not boil.)
- Remove from heat, and pour through a fine-mesh strainer into a metal or heatproof glass bowl. Add vanilla extract, stirring to combine. Set bowl into a larger bowl of ice, and let cool completely, stirring frequently. Transfer custard to a covered container, and refrigerate overnight.
- In the work bowl of a food processor, purée peaches until smooth and creamy. (You should have approximately 1¼ cups.)
- Add peach purée to cold custard. Pour mixture into a 1½-quart countertop ice cream maker. Freeze according to manufacturer’s instructions. Transfer ice cream to an airtight container, and freeze until ready to serve.
- Garnish individual servings with mint, if desired.

Coconut-Pecan Frosting  
*Makes 2½ cups*

- 1 cup pecan halves
- 1 cup granulated sugar
- 1 cup heavy whipping cream
- 3 large egg yolks, lightly beaten
- ½ cup salted butter, cubed
- ½ teaspoon salt
- 1½ cups sweetened flaked coconut
- ¾ teaspoon vanilla extract

- Preheat oven to 350°.
- Place pecans on a rimmed baking sheet. Bake until very lightly browned, approximately 5 minutes. Let cool completely before finely chopping.
- In a medium saucepan, stir together sugar, cream, egg yolks, butter, and salt. Cook over medium heat, stirring constantly, until mixture comes to a boil. Immediately remove from heat.
- Add pecans, coconut, and vanilla extract, stirring to combine. Let cool until a spreadable consistency is reached, approximately 30 minutes.
Al Fresco Apple Harvest Tea

Autumn is the perfect time to incorporate these crisp and juicy fruits into an apple-themed tea menu and tablescape.
Menu

SCONE
Apple-Brie Scones
Apple Pie Chai Herbal Blend

SAVORIES
Apple-Goat Cheese Croustades
Apple-Chicken Sausage Crostini
with Apple-Kale Slaw
Ham, Cheddar, and Apple Tea Sandwiches
China Cangyuan Yunnan Organic Black Tea

SWEETS
Apple-Spice Cakes
PB&J Macarons
Rosy Apple Tartlets
Almond Sugar Cookie Dessert Tea

Tea Pairings by Simpson & Vail
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Apple-Brie Scones
Makes 15

1 cup all-purpose flour
1 cup whole wheat flour
3 tablespoons firmly packed light brown sugar
2 tablespoons granulated sugar
2 teaspoons baking powder
½ teaspoon salt
¼ cup cold salted butter, cubed
1 cup diced peeled Gala apple
½ cup cubed Brie cheese
¾ cup plus 2 tablespoons heavy whipping cream, divided

Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.

In a large bowl, whisk together flours, sugars, baking powder, and salt. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs. Add apple and cheese, stirring to coat with flour mixture. Add ¾ cup plus 1 tablespoon cream, stirring until mixture is evenly moist. (If dough seems dry, add more cream, 1 tablespoon at a time.) Working gently, bring mixture together with hands until a dough forms.

Turn out dough onto a lightly floured surface, and knead gently 4 to 5 times. Using a rolling pin, roll out dough to a ¼-inch thickness. Using a 2¼-inch round cutter, cut 15 scones from dough, rerolling scraps as necessary. Place scones on prepared baking sheet. Brush tops of scones with remaining 1 tablespoon cream.

Bake until edges of scones are golden brown and a wooden pick inserted in centers comes out clean, approximately 20 minutes. Serve warm.

RECOMMENDED CONDIMENTS:
Honey Butter (recipe follows)

Honey Butter
Makes ½ cup

½ cup salted butter, softened
2 teaspoons honey

In a small bowl, stir together butter and honey until combined. Cover and refrigerate until ready to serve. Let come to room temperature before piping or serving.
Apple–Goat Cheese Croustades  
Makes 24

1 (4-ounce) package goat cheese, at room temperature
1 (3-ounce) package cream cheese, at room temperature
1 tablespoon heavy whipping cream
¼ cup finely chopped toasted pecans
¼ cup finely chopped golden raisins
24 croustades*
2 cups very thin slices small apple
Garnish: fresh basil leaves

• In a medium bowl, beat together cheeses and whipping cream with a mixer at high speed until well combined. Reduce mixer speed to low. Add pecans and raisins, beating until incorporated.
• Just before serving, fill croustades with cheese mixture. Top each croustade with 3 apple slices, trimming as needed to fit.
• Garnish with basil, if desired. Serve immediately.

*We used Silijans.

MAKE-AHEAD TIP: Cheese mixture can be made a day in advance, covered, and refrigerated until needed.

Apple-Chicken Sausage Crostini with Apple-Kale Slaw  
Makes 16 canapés

1 (24-inch) very thin French baguette
2 (4-inch) links apple–chicken sausage
1 cup very finely chopped stemmed red kale
½ cup very finely chopped Gala apple
Apple Cider Vinaigrette (recipe follows)
1 teaspoon olive oil

• Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.

• Using a serrated bread knife, cut 16 (¼-inch) slices from baguette. Place on prepared baking sheet.
• Bake baguette slices until lightly toasted, 5 to 7 minutes. Let cool completely on baking sheet.
• Cook sausage in water according to package directions. Let stand until cool enough to handle. Cut into ¼-inch slices.
• In a medium bowl, toss together kale and apple until combined. Add just enough Apple Cider Vinaigrette to moisten kale and apple, tossing to combine. Reserve remaining Apple Cider Vinaigrette.
• In a medium nonstick sauté pan, heat oil over medium-high heat until it shimmers. Add sausage slices; sear on each side quickly, just until lightly browned. Remove from heat.
• Brush one side of toasted baguette slices (crostini) lightly with reserved Apple Cider Vinaigrette. Top with a sausage slice and apple–kale slaw.

MAKE-AHEAD TIP: Crostini can be made earlier in the day and stored in an airtight container until needed. Sausage can be cooked up to the point of searing, covered, and refrigerated. Slaw can be made earlier in the day, covered, and refrigerated until needed, up to a day.

Apple Cider Vinaigrette  
Makes ⅓ cup

3 tablespoons olive oil
3 tablespoons apple cider vinegar
2 teaspoons granulated sugar
1 teaspoon finely minced shallot
⅛ teaspoon ground black pepper

• In a jar with a tight-fitting screw-top lid, combine oil, vinegar, sugar, shallot, salt, and pepper. Seal jar, and shake vigorously until emulsified. Let stand at room temperature for 30 minutes to allow flavors to meld. Refrigerate until ready to use. Let come to room temperature before using, and shake again, if needed.

Ham, Cheddar, and Apple Tea Sandwiches  
Makes 6

6 slices pumpernickel-rye swirl bread, frozen
1 Granny Smith apple
2 tablespoons mayonnaise
2 tablespoons spicy brown mustard
½ cup fresh baby arugula
6 thin slices deli smoked ham
6 slices sharp white Cheddar cheese
Garnish: fresh baby arugula

• Using a 2-inch square cutter, cut 12 squares from frozen bread, discarding crusts. Cover with damp paper towels, and let bread thaw slightly (approximately 15 minutes).
• Core apple, but leave whole and unpeeled. Cut 6 (¼-inch) slices crosswise from apple. Set aside.
• In a small bowl, stir together mayonnaise and mustard.
• Spread mayonnaise mixture in an even layer onto bread squares. Using 6 bread squares (mayonnaise side up) as a base, assemble 6 sandwiches, stacking ingredients in the following order: arugula, ham slice (folded into quarters), cheese slice, apple slice, and another bread square (mayonnaise side down).
• Garnish with arugula, if desired.

MAKE-AHEAD TIP: Bread squares can be cut a day in advance and stored in a resealable plastic bag to prevent drying out. Sandwiches can be made an hour in advance, covered with damp paper towels, placed in an airtight container, and refrigerated. Garnish just before serving.

KITCHEN TIP: If cheese slices are much larger than bread squares, use the same cutter used for bread to trim cheese.
Apple-Spice Cakes
Makes 24

½ cup unsalted butter, softened
½ cup firmly packed dark brown sugar
½ cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1½ teaspoons apple pie spice
1 teaspoon baking soda
½ teaspoon salt
½ teaspoon baking powder
1½ cups applesauce
Sweetened Whipped Cream
(recipe follows)
Garnish: apple pie spice

• Preheat oven to 350°. Spray 2 (12-well) mini fluted cake pans* with baking spray with flour.
• In a large bowl, beat together butter and sugars with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla extract.
• In a medium bowl, whisk together flour, apple pie spice, baking soda, salt, and baking powder. With mixer at low speed, gradually add flour mixture to butter mixture, beating until incorporated. Add applesauce, beating until well incorporated. Using a leveled 3-tablespoon scoop, divide batter among wells of prepared pans.
• Bake until a wooden pick inserted near centers comes out clean, 13 to 15 minutes. Let cool in pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
• Place Sweetened Whipped Cream in a piping bag fitted with a large open star tip (Wilton #1M). Pipe a rosette in center of each cake.
• Garnish with apple pie spice, if desired.

*We used Wilton 12-Cavity Mini Fluted Cake Pans.

Sweetened Whipped Cream
Makes 2 cups

1½ cups cold heavy whipping cream
2 tablespoons granulated sugar
¼ teaspoon vanilla extract

• In a medium bowl, beat together cream, sugar, and vanilla extract with a mixer at high speed until stiff peaks form. Cover and refrigerate until ready to use.

PB&J Macarons
Makes 26

3 large egg whites
1¼ cups toasted blanched peanut halves
1½ cups confectioners’ sugar
2 tablespoons granulated sugar
½ cup creamy peanut butter
½ cup apple jelly

• Place egg whites in a medium bowl, and let stand, uncovered, at room temperature for exactly 3 hours. (Aging the egg whites in this manner is essential to creating the perfect macarons.)
• Line 2 rimmed baking sheets with parchment paper. Using a pencil, draw 1½-inch circles 2 inches apart on parchment paper; turn parchment paper over.
• In the work bowl of a food processor, place peanuts and 1 tablespoon confectioners’ sugar; pulse until very finely ground. (Don’t overprocess, or you will create a nut butter. Nut particles should stay separate and dry but not clump together.) Add remaining confectioners’ sugar, and process just until combined.
• Beat egg whites with a mixer at medium-high speed until frothy. Gradually add granulated sugar, beating at high speed until stiff peaks form, 3 to 5 minutes. (Egg whites will be thick, creamy, and shiny.) Add peanut mixture to egg whites, folding gently by hand until well combined. (Mixture should drop from spatula in thick ribbons.) Let batter stand for 15 minutes.
• Transfer batter to a pastry bag fitted with a medium round tip (Wilton #12). Pipe batter onto drawn circles on prepared baking sheets. Tap baking sheets vigorously on counter 5 to 7 times to release air bubbles. Let stand at room temperature for 45 to 60 minutes before baking to help develop the macaron’s signature crisp exterior when baked. (Macarons should feel dry to the touch and should not stick to finger.)
• Preheat oven to 275°.
• Bake until cookies are firm to the
touch, 23 to 25 minutes. Let cool completely on pans.
• Place cookies in groups of 4 or 5, wrap in plastic wrap, and place in an airtight container. (This will keep cookies from getting crushed or broken.) Refrigerate until ready to fill and serve, up to 2 days.
• Place peanut butter in a piping bag fitted with a medium round tip (Wilton #12), and pipe a ring of peanut butter around the edge of the bottom side of one cookie. Place apple jelly in a piping bag with the tip cut off. Fill inside of peanut butter ring with jelly. Top with another cookie to create a sandwich cookie. Repeat with remaining cookies, peanut butter, and jelly.
• Serve immediately, or refrigerate in an airtight container for up to 3 days.

Rosy Apple Tartlets
Makes 12

1 cup water
1 cup granulated sugar
1/3 cup hot cinnamon red candies
3 very small Gala apples
12 (1 3/4-inch) shortbread tartlet shells*

• In a medium saucepan, bring 1 cup water, sugar, and cinnamon candies just to a boil, stirring to combine as candies melt. Reduce heat to low, and simmer until mixture thickens slightly, 5 to 10 minutes.
• Using a sharp knife, cut apples vertically into 4 sections, leaving cores intact. Discard cores. Referring to photo on page 125, place each section on its side on a cutting board, and cut into very thin (1/8-inch) slices. Add slices to cinnamon syrup, and simmer over low heat until apples are tender and somewhat transparent, 3 to 5 minutes. Remove apples from syrup, reserving syrup, and let cool completely.
• Referring to photos on page 125, arrange apple slices, peeling side up, in tartlet shells. Brush apple slices with reserved syrup, if desired.

*We used Clearbrook Farms.
Knitters’ Afternoon Tea

Gather your fellow knitters to enjoy delicious fare, both savory and sweet, perfect for a gathering on a cold winter’s day.
Menu

SCONE
Cinnamon Scones
White Ambrosia Tea

SAVORIES
Italian Sausage Meatballs
Mitten Muffuletta Tea Sandwiches
Shepherds’ Pie
Assam Belseri Estate Organic Black Tea

SWEETS
Lamingtons
Date and Walnut Spice Cookies
No-Bake Caramel-Apple Mini Tartlets
Vietnam Imperial Oolong

Tea Pairings by Simpson & Vail
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Cinnamon Scones

Makes 10

2 cups all-purpose flour
1/2 cup granulated sugar
2 teaspoons baking powder
1 1/4 teaspoons ground cinnamon
1/2 teaspoon salt
1/4 cup cold salted butter, cubed
1/2 cup plus 1 tablespoon cold heavy whipping cream, divided
1/2 teaspoon vanilla extract

- Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.
- In a large bowl, whisk together flour, sugar, baking powder, cinnamon, and salt. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs.
- In a small bowl, whisk together 1/2 cup cold cream and vanilla extract. Add cream mixture to flour mixture, stirring until mixture is evenly moist. (If dough seems dry, add more cream, 1 tablespoon at a time.) Working gently, bring mixture together with hands until a dough forms.
- Turn out dough onto a lightly floured surface, and knead gently 4 to 5 times. Using a rolling pin, roll out dough to a 1/2-inch thickness. Using a 2 1/4-inch round cutter, cut 10 scones from dough, rerolling scraps as necessary. Place scones 2 inches apart on prepared baking sheet. Brush tops of scones with remaining 1 tablespoon cold cream.
- Bake until edges of scones are golden brown and a wooden pick inserted in centers comes out clean, approximately 20 minutes. Serve warm.

RECOMMENDED CONDIMENT:
Faux Clotted Cream (recipe follows)

Faux Clotted Cream

Makes 1 cup

1/2 cup cold heavy whipping cream
1 tablespoon confectioners’ sugar
1 tablespoon sour cream

- In a small bowl, combine cream and confectioners’ sugar. Beat at high speed with a mixer until soft peaks form. Add sour cream, beating at low speed until incorporated.
- Serve immediately, or transfer to an airtight container and refrigerate for up to a day until ready to use.
### Italian Sausage Meatballs

*Makes 32*

- 4 slices white bread, crusts removed
- ½ cup water
- 1 pound ground Italian sausage
- 1 cup freshly grated Parmesan cheese, divided
- 1 large egg
- 1 tablespoon finely chopped parsley
- 1 teaspoon dried oregano
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 (24-ounce) jar traditional sweet basil marinara

- Roll meatballs in remaining ½ cup cheese to coat. Serve with marinara sauce for dipping.

**MAKE-AHEAD TIP:** Meatballs can be made a day in advance, placed in a covered container, and refrigerated. Securely wrap in foil, and warm gently in a 350° oven. Roll in Parmesan cheese just before serving.

### Mitten Muffuletta Tea Sandwiches

*Makes 6*

- 12 slices sourdough bread, frozen
- 6 slices mozzarella cheese
- 6 slices Genoa salami
- 6 slices capicola ham
- 6 slices deli ham
- ¾ cup prepared olive topping*

- Using a 3½x2½-inch mitten-shaped cutter, cut 12 shapes from frozen bread slices, discarding scraps. Set 6 mitten shapes aside. Using a 1x1-inch mitten-shaped cutter, cut a shape from remaining 6 frozen mitten shapes, discarding centers.
- Heat a nonstick sauté pan over medium-high heat. Toast one side of each mitten shape with cutout until golden brown. Toast opposite side of each solid mitten shape. Let cool.
- Using the larger mitten cutter, cut 6 shapes each from cheese, salami, capicola ham, and deli ham, discarding scraps.
- Spread approximately 2 tablespoons olive topping onto untoasted side of each solid mitten shape. Top each with a slice of cheese, salami, capicola ham, deli ham, and a mitten shape with cut-out, untoasted side down. Fill cutouts with olive topping. Serve immediately.

*We used Alpino Original Italian Style Muffalata.*

**MAKE-AHEAD TIP:** Bread, meats, and cheese can be cut out a day in advance, stored separately in resealable plastic bags, and refrigerated.
Shepherds’ Pie
Makes 6 servings

1 teaspoon olive oil
1/4 pound ground lamb, pork, or beef
3 tablespoons finely chopped sweet onion
2 tablespoons finely chopped celery
1/4 teaspoon garlic salt
1/4 teaspoon ground black pepper, divided
2 tablespoons plus 1 teaspoon salted butter, divided
2 tablespoons all-purpose flour
1 cup chicken broth
1/2 teaspoon salt, divided
3 drops browning and seasoning sauce*
1/2 cup small-cut frozen mixed vegetables, cooked according to package instructions
1/2 teaspoon fresh thyme leaves
2 cups diced russet potatoes
1 tablespoon whole milk
1 large egg

- Preheat oven to broil.
- Heat a medium nonstick sauté pan over medium-high heat. Add oil; heat until oil is shimmering. Add meat, onion, celery, garlic salt, and 1/8 teaspoon pepper; cook, stirring frequently, until meat is well browned and vegetables are tender. Drain, and transfer meat mixture to a bowl. Set aside.
- In same pan, melt 2 tablespoons butter over medium heat. Whisk in flour; cook, whisking constantly, until a roux forms and mixture is very pale brown. Add broth, whisking until mixture is thickened and smooth. Add 1/4 teaspoon salt, browning and seasoning sauce, and remaining 1/8 teaspoon pepper. Add meat mixture, mixed vegetables, and thyme, stirring to incorporate. Reduce heat, and simmer until heated through. Remove from heat; cover and keep warm.
- In a small saucepan, bring potatoes, remaining 1/4 teaspoon salt, and water to cover to a boil over medium heat. Cover and cook until tender when pierced with a fork, approximately 15 minutes. Drain well. Add milk and remaining 1 teaspoon butter; beat together with a mixer at medium speed until smooth. Add egg, beating to combine.
- Divide warm meat mixture among 6 (2-ounce) broiler-safe ramekins.
- Transfer whipped potatoes to a piping bag fitted with a large open star tip (Wilton #1M). Pipe decorative rosettes onto meat mixture. Place ramekins on a rimmed baking sheet.
- Broil until potato rosettes are lightly browned, being careful not to burn. Serve immediately.

*We used Kitchen Bouquet.
Lamingtons

Makes 16

½ cup unsalted butter, softened
¾ cup plus 2 tablespoons granulated sugar
2 large eggs, room temperature
1½ cups all-purpose flour
1½ teaspoons baking powder
¼ teaspoon salt
½ cup whole milk, room temperature
¾ teaspoons vanilla extract
4 cups finely chopped sweetened flaked coconut*

Chocolate Glaze (recipe follows)

*To finely chop coconut, pulse in a food processor.

Preheat oven to 350°. Spray an 8-inch square baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan; spray pan again.

In a large bowl, beat together butter and sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.

In a medium bowl, whisk together flour, cocoa, baking soda, cinnamon, nutmeg, and cloves. With mixer at low speed, gradually add flour mixture to butter mixture, beating until well combined. Add dates and walnuts, stirring constantly, until glaze is creamy, smooth, and pourable. Use immediately.

Preheat oven to 375°. Line several rimmed baking sheets with parchment paper.

Place coconut in a shallow pan. Using excess parchment as handles, spread coconut into prepared pan, spreading to create a level surface. Tap pan on countertop to release air bubbles.

Bake until a wooden pick inserted in center comes out clean, 25 to 27 minutes. Let cool completely on wire racks. Store in an airtight container at room temperature for up to 3 days.

No-Bake Caramel-Apple Mini Tartlets

Makes 24

1 (8-ounce) container mascarpone cheese
½ cup dulce de leche*
24 mini frozen phyllo cups, thawed**
½ cup finely diced Gala apple

Preheat oven to 375°. Line several rimmed baking sheets with parchment paper.

In a medium bowl, beat together mascarpone cheese and dulce de leche with a mixer at medium-low speed until smooth and creamy. Transfer mixture to a piping bag fitted with a large open star tip (Wilton #1M). Pipe a decorative rosette into each phyllo cup.

Top tartlets with diced apple. Serve immediately.

* Dulce de leche is canned caramel milk. Look for it in the canned-milk section or the Hispanic-foods section of grocery stores.
** We used Athens.

Date and Walnut Spice Cookies

Makes 60

½ cup unsalted butter, softened
1 cup firmly packed dark brown sugar
1 large egg
2 tablespoons water
1½ cups all-purpose flour
1 teaspoon unsweetened cocoa powder
½ teaspoon baking soda
½ teaspoon ground cinnamon
¼ teaspoon salt
¼ teaspoon ground nutmeg
¼ teaspoon ground cloves
¾ cup chopped dates
½ cup chopped toasted walnuts

Preheat oven to 375°. Line several rimmed baking sheets with parchment paper.

In a large bowl, beat together butter and brown sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and 2 tablespoons water, beating to combine.

In a medium bowl, whisk together flour, cocoa, baking soda, cinnamon, salt, nutmeg, and cloves. With mixer at low speed, gradually add flour mixture to butter mixture, beating until well combined. Add dates and walnuts, stirring to combine.

Using a levered 1-teaspoon scoop, drop dough 2 inches apart onto prepared baking sheets.

Bake until edges of cookies are golden brown, approximately 8 minutes. Let cool completely on wire racks. Store in an airtight container at room temperature for up to 3 days.

KITCHEN TIP: To prevent browning, dice apples just before using.
Let these step-by-step photos serve as your visual guide while you create these impressive and delicious teatime treats.

**RUFFLE CAKE**

Strawberry Ruffle Cakes, page 90

Fill a piping bag fitted with a small petal tip (Ateco #101) with Strawberry Buttercream (page 90).

With wider end of tip toward bottom, pipe vertical rows of ruffles around sides of cakes, starting at bottom and working upward.

Beginning at the edge of cake top, pipe a ruffled circle.

Continue piping concentric ruffles, closing up center of circle.
TARTLET CRUST
Tea-Infused Tartlets with Fresh Fruit, page 21
Honey-Almond Tartlets, page 44
Tomato-Feta Tartlets, page 75

1. Using a cutter, cut shapes from dough.
2. Press dough shapes into tartlet pans.
3. Trim excess dough.
4. Using the wide end of a chopstick, push dough into indentations of pan.
Using a sharp knife, cut apple sections into very thin (1/8-inch) slices. Cook in cinnamon syrup according to recipe on page 110.

Beginning at the edge of each tartlet shell, arrange cooled apple slices, peeling side up, in an overlapping and concentric fashion.

Continue to overlap slices to resemble a flower until each tartlet shell is filled.

Using a knife, cut mango slices lengthwise into very thin (1/8-inch) slices.

Roll 1 mango slice into a tight curl to form the center of a rose.

Working out from the center, add slices in concentric circles to resemble a rose.

Gently slide a spatula under mango rose, and transfer to prepared tartlet.

Brush mango rose with reserved mango syrup.

Garnish with fresh mint, if desired.
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Editor's Note: Recipe titles shown in gold are gluten-free, provided gluten-free versions of garnishes and processed ingredients (such as flours, prepared meats, sauces, extracts, and stocks) are used.
Cover: Photography by William Dickey / Food Styling by Jade Sinacori / Photo Styling by Courtni Bodiford

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Winter White Christmas Tea
Photography by William Dickey / Recipe Development and Food Styling by Jade Sinacori / Contributing Recipe Development by Loren Wood and Janet Lambert / Photo Styling by Courtni Bodiford

Teatime with Pearls & Lace
Photography by Sarah Arrington / Recipe Development and Food Styling by Janet Lambert / Photo Styling by Lucy W. Herndon

A Honey of a Tea Party
Photography by Sarah Arrington / Recipe Development and Food Styling by Janet Lambert / Photo Styling by Lucy W. Herndon
Page 39: Bronze basket from private collection.

To Mom with Love
Photography by Marcy Black Simpson / Recipe Development and Food Styling by Janet Lambert / Photo Styling by Lucy W. Herndon

Father’s Day Teatime
Photography by William Dickey / Recipe Development and Food Styling by Janet Lambert / Photo Styling by Lucy W. Herndon

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A Grand Birthday Tea
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A Very Happy Birthday
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Knitter’s Afternoon Tea
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