

# FALL, 2021 TEA PARTY RECIPES

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## *SWEETS*

### **PUMPKIN RAISIN NUT MUFFINS**

2 ½ cups all-purpose flour  
¾ cup firmly packed light brown sugar  
1 tablespoon baking powder  
1 ½ teaspoons pumpkin pie spice  
½ teaspoon salt  
1 cup canned solid pack pumpkin (not pumpkin pie filling)  
¾ cup milk  
6 tablespoon butter, melted  
2 eggs, beaten  
½ cup seedless raisins  
½ cup chopped pecans

Preheat oven to 400-degrees. Grease muffin tin and add paper cup liners

Combine flour, brown sugar, baking powder, spice and salt in large bowl. Combine pumpkin, milk, butter and eggs in small bowl until blended; stir into flour mixture just until moistened. Fold in raisins and pecans; now spoon batter mixture into prepared muffin cups, filling ¾ of the way.

Bake 30 to 35 minutes or until a toothpick inserted in center comes out clean. Cool in pan on wire rack 5 to 8 minutes. Remove cupcakes from pan and allow to totally cool on wire rack.

### **MINT KIWI LEMON CHEESECAKE TARTS**

2/3 Cup Crosse & Blackwell Mint Flavored Apple Jelly  
1 8-oz. package cream cheese, softened  
1 jar Dickinson's Lemon Curd  
2 cups whipped topping  
2 packages Miniature Phyllo Cups (found in the freezer dept.)  
2 Kiwi fruit, peeled, sliced and quartered  
Fresh Mint leaves  
Fresh Raspberries

Blend the cream cheese until smooth; add the Lemon Curd and fold in the whipped topping. Fill the phyllo cups with the lemon mixture, leaving them about 2/3 full. Top each shell with a

little spoonful of the softened Mint Apple Jelly. To soften the jelly, stir vigorously with a spoon till the consistency of apple sauce.

Add a piece of kiwi on top of the apple jelly and garnish with some mint, lemon peel and a raspberry. Makes 30 cups

## **WARM AND GOOEY CHOCOLATE BREAD PUDDING**

2 Cups semisweet chocolate chips (12 oz.)

1 Cup brown sugar

1 Stick unsalted butter, cubed

2 Cups whole or 2% milk

3 Eggs

2 Tablespoons vanilla extract

2 teaspoons instant espresso powder

½ teaspoon table salt

13 slices Texas Toast, Staled and cut into 1" cubes (approx. 1 lb. or 1 loaf) \*

Preheat oven to 350-degrees. Coat a 9" spring form pan with cooking spray or butter. Cut a parchment disk the size of the pan, 9" and place in the bottom of the pan, coat with cooking spray.

Melt chocolate chips with the sugar and butter in a saucepan over very low heat. Stir frequently until chips are smooth, about 8 minutes. Do not allow the chocolate to burn. Remove from heat and set aside.

Place the dried bread cubes into a very large bowl. Whisk milk, eggs, vanilla, espresso, and salt together and pour over bread cubes. Toss well so the bread absorbs most of the liquid and begins to lose its shape.

Fold the melted chocolate into the bread mixture making sure it is all absorbed into the bread. Do not worry if some of the bread remains white, it will taste fine. Now transfer to the prepared pan. Tap the pan on the counter surface to release any air bubbles. Bake on the center rack, for 1 hour, or until the center of the cake springs back when gently pressed. Cool on a rack for 15 minutes, remove the sides of the pan and allow the cake to cool. Invert the cake onto a plate, remove the parchment paper from the bottom, and you can either re-invert onto another plate or just slice and serve. For tea party presentation, I would place some pudding into small serving containers, like small ramekins, top with sauce and serve.

\*You want to cut the Texas Toast into cubes and place on a rimmed cookie sheet and place in a 250-degree oven to dry the bread. Toast for about 30 to 40 minutes or until the cubes are dry and slightly toasted. Place in a zip bag till needed.

## WHITE CHOCOLATE AMARETTO CREAM SAUCE

4 oz. white chocolate, chopped  
2/3 cups heavy cream  
2 Tablespoons powdered sugar  
Pinch of salt  
2 tablespoons amaretto or other flavored liquor  
2 teaspoons cornstarch  
Fresh Raspberries to garnish

Melt the chocolate with the cream and sugar in a saucepan over low heat until smooth, stirring constantly, about 8 minutes.

Combine the amaretto and cornstarch making a slurry-type mixture. Stir it into the chocolate mixture. Increase the heat to medium and bring to a boil for 1 minute, or until thickened slightly. Transfer to a bowl; cool to room temperature. To serve, spoon sauce over wedges of warm bread pudding and garnish with raspberries.

## SIMPLE CRÈME BRULEE

Crème Brulee is another classic dessert, so when you serve it in the mini ceramic ramekins, it makes it even more special. You will need 12 of the 3 oz. ramekins to make this recipe. Make sure the ramekins are suitable for baking.

Preheat oven to 325-degrees.

Warm together:

1 cup heavy cream  
1 cup half and half  
2 tbsp. sugar  
1 tsp vanilla

Whisk together:

3 egg yolks  
1 whole egg  
¼ cup sugar  
pinch of salt

Some cinnamon sugar or nutmeg is needed for topping or about a cup of fresh sliced strawberries or raspberries, both are optional.

Warm cream, half and half, sugar and vanilla in a saucepan over medium heat just until steam rises. **DO NOT BOIL.**

In a mixing bowl, whisk together the yolks, the whole egg, ¼ cup of the sugar and a pinch of salt. **DO THIS FIRST SINCE ONCE THE CREAM MIXTURE COMES TO STEAM YOU WANT TO REMOVE IT FROM THE STOVE AND THEN ADD THE EGGS.**

You will want to temper the egg mixture by just putting a tablespoon of the warm milk/cream combination into the egg mixture, stir to combine, then combine both mixtures and divide among the 12 ramekins. Arrange the ramekins in a large baking dish filled with a ¼ inch of hot water\* (See note below). Carefully transfer the baking dish to the oven. Bake custards 20-30 minutes or until just set. The centers will jiggle slightly with a touch of the finger. Do not overcook.

Remove ramekins from dish and let cool. Wrap with plastic wrap. Chill until completely cold, or overnight. Remove any moisture from the surface with a paper towel and sprinkle with the cinnamon sugar or nutmeg before serving or you can add some fresh fruit to the top and serve.

**Note:**

You can fix this with six 6oz. ramekins or ovenproof containers. The baking time will remain the same. For the water bath, you need a roasting pan, place the filled ramekins or containers in the baking pan and pull out the oven rack some. Place the roasting pan on the rack just so you can now pour the hot water (I use a tea kettle and bring it to the boil) into the roasting pan, coming up ¼ an inch on the ramekins. Gently push the oven rack back into position and bake as per directions. Once done, carefully remove the baking pan and with tongs and an oven mitt, **(THE RAMEKINS WILL BE VERY HOT)** remove the ramekins to a cooling rack. Let them come to a complete cool, wrap with plastic wrap and then refrigerate.

## **CREAM PUFFS WITH CHOCOLATE/COFFEE DRIZZLE**

(This is a simple dish since it is composed of store-brought items and only needs to be assembled)

- 1 Box store-bought Frozen Cream Puffs, defrosted
- 1 plastic container of Chocolate Sauce
- 1 miniature of a Coffee Liquor from an ABC store
- Powdered sugar for garnish - optional

Allow the cream puffs to defrost in the refrigerator overnight. When ready to assemble, place the cream puffs on a cooling rack sitting in a rimmed baking sheet pan. Pour some of the chocolate sauce into a small bowl and then add a few tablespoons of the Coffee Liquor to taste. Now, using a spoon, drizzle the chocolate/coffee sauce over the cream puffs and return them to the refrigerator so the chocolate can set up. Just prior to serving sprinkle them with the powdered sugar. Remove to a serving plate and enjoy.

## **CHOCOLATE FANTASY**

You will need 12 small glass bowls, about 4 oz. each for this recipe.

Purchase a devil's food chocolate cake or bake a chocolate cake from any cake mix in a 9 x 13 inch pan. Note: you will not use all the 9 x 13 cake.

1 can sweetened condensed milk

1 jar of caramel sundae sauce found in the ice cream section of most food stores

1 bag toffee chips or pieces

¼ cup pecans, finely chopped, optional

1 – 8 oz. container of whipped topping

Maraschino cherries for garnish

In a mixing bowl, mix together the sweetened condensed milk with the caramel sauce, set aside.

Cut the cake into 2-inch squares, about 1-inch thick, just large enough to fit into the bottom of the small glass containers. Poke a few holes in the top of the cake once inside the glass containers, using the end of a wooden spoon handle. Pour about two tablespoons of the caramel sauce over the cake, letting it go down over the sides and into the holes. Sprinkle some of the toffee chips and pecan pieces on top of the cake. Follow this with a generous helping of the whipped topping and then a few more of the toffee pieces, pecan pieces and then top all that off with a stemmed cherry on top. Enjoy!

## **QUICK AND EASY TEA BREAD**

2 Cups mixed dried fruit (sometimes known as fruit cake filling)

1/3 cup raw (demerara) sugar, plus 1 Tablespoon to sprinkle on top of cake

1 large egg

1½ cups self-rising flour

Put the fruit in a large bowl. Add 2/3 cup boiling water and leave to stand for 30 minutes.

Preheat the oven to 350-degrees. Grease and line bottom of 1 pound loaf tin then line the bottom with parchment paper.

Stir the sugar into the fruit and then beat in the egg. Sift the flour into the bowl with the fruit and stir until combined. Spoon the mixture into the prepared pan and level the surface. Sprinkle with the 1 tablespoon of remaining sugar. Bake for 50 minutes or until risen and firm to the touch; a skewer inserted into the center will come out clean. Leave the loaf in the tin for 10 – 15 minutes before turning out to cool on a wire rack. Slice and serve.

## *SAVORIES*

### **SALMON AND DILL ON PUMPERNICKEL**

Sliced smoked salmon  
Fresh dill or dried dill  
Pumpernickel bread  
Softened cream cheese

Spread bread with some softened cream cheese mixed with a teaspoon of cream or half and half and some chopped dill. Spread both top and bottom bread slices. Top with sliced smoked salmon (lox) just enough to cover the cream cheese. If using fresh dill, top the salmon with a sprig of the fresh dill, cover and slice into either squares, triangles or just trip the crusts.

### **CURRY EGG SALAD**

4 to 5 hard- boiled eggs, shelled and chopped  
1/8 cup mayo  
1/8 cup plain yogurt  
1½ teaspoons curry powder  
Bread of choice (my choice – white bread)

Spread the curry egg salad on the bread slices and then top with rounds of sliced black olives or green olives. Cut sandwiches into shapes, square, triangle or rounds and serve.

### **TARRAGON CHICKEN TEA SANDWICHES**

2 – 3 poached skinless/boneless chicken breasts –sliced thin\*  
Fresh tarragon  
Softened butter – one stick  
Lemon juice, fresh please  
4-5 crispy bacon strips, crumbled  
Bread of choice (my choice – wheat bread)

Whip the softened butter with a tablespoon or two of the chopped fresh tarragon and a splash of fresh lemon juice. Spread this on both sides of the bread of your choice. Top the butter spray with thinly sliced chicken and then a sprinkle of the cooked bacon. Top with the other slice of bread and cut into shape/size you desire. \*Note: you can purchase sliced chicken from many deli counters if you prefer.

## **HAM AND APRICOT TEA SANDWICHES**

½ to ¾ pound slice boiled ham  
1 jar apricot preserves  
1 container soft cream cheese  
Bread of choice (my choice – either country white or country wheat)

Mix 3 parts cream cheese to 1 part apricot preserve. Spread on both pieces of bread, top with sliced ham, then second slice of bread with cheese/apricot spread side on top of ham. Here I would use a round 2 or 3 inch cookie cutter and make round tea sandwiches. Note: It might be easier to slice the ham prior to putting it on the bread.

## **SALAMI PUFFS**

2 sheets frozen puff pastry  
Dijon Mustard  
Lettuce leaves, about six to ten  
Small jar roasted red peppers  
½ - ¾ pound sliced Salami  
Grated Parmesan Cheese

Defrost Puff Pastry as per box directions. Flatten out the two sheets of pastry and using a 2 inch round cookie/pastry cutter, punch out as many rounds as possible and place them on a baking sheet lined with parchment paper. Sprinkle the rounds with a little sprinkling of the parmesan cheese. Bake @ 375-degrees approximately 12 – 18 minutes, you want the rounds to be puffed up and slightly browned. Remove from oven and allow the puffs to cool.

Split each puff and spread a little Dijon mustard on the bottom, then top it with a little piece of lettuce and then top that with a little piece of the roasted red pepper. Fold a Salami slice to fit and place on top of everything else. Place top of puff on and secure with a toothpick. Place puffs on decorative plate/platter and serve.

Note: Can substitute any sliced meat for the Salami, such as Roast Beef, Corned Beef, Pastrami, Ham, or Turkey.

## **VICHYSOISE**

This is a traditional, creamy French potato and leek soup that's served cold. Make it the day before your party – or at least three hours in advance – so it has time to chill.

½ stick (4 tablespoons) unsalted butter  
6 medium leeks - cut into 1-inch pieces  
4 cups chicken broth  
1½ pounds potatoes, peeled and diced  
1 teaspoon salt  
½ teaspoon white pepper  
Pinch of ground nutmeg  
2 cup heavy cream  
½ cup chopped fresh chives

Melt the butter in a medium stockpot over medium heat and sauté the leeks for about 3 minutes until wilted. Add the chicken broth and bring it to a boil. Add the potatoes, reduce the heat and simmer until the potatoes are tender, about 12 minutes; season with the salt, pepper, and nutmeg.

Remove the mixture from the heat and let it cool slightly, then puree it in a blender in two batches, or with a hand-held mixer until very smooth. Remove soup to a bowl, cover and chill the soup for at least 3 hours or overnight.

Mix in the heavy cream just before serving. Ladle the soup into small bowls or small soup cups and garnish with chopped chives.

## **GOAT CHEESE and ASPARAGUS TEA SANDWICH**

1 pound asparagus, medium thickness on stems  
Salt  
12 slices thin white bread  
One 8- ounce log goat cheese, softened  
Softened cream cheese or 1-2 tablespoons heavy cream

If asparagus spears are thick, peel, if not trim all the same size to fit bread. Poach spears in boiling salted water for 2 – 4 minutes, just until tender; remove and shock in an ice-water bath to stop the cooking. Drain on paper towels and set aside.

Break up the log of goat cheese and add either soft cream cheese or a tablespoon or two of heavy cream to make it the consistency of a soft cream cheese. Spread this on to each slice of bread. Trim bread to form open-face tea sandwich. Place a spear of asparagus on each sandwich and serve. Makes 24 to 36 tea sandwiches, depending on size of bread and how you slice each slice. Can be prepared an hour ahead of time, placed on a tray and covered with a damp paper towel and refrigerated.

## **GRILLED PIMENTO CHEESE SANDWICHES**



4 ounces cream cheese, softened  
½ cup mayonnaise  
1 tablespoon Dijon Mustard (more to taste if you like it tart)  
1 tablespoon adobo sauce from a can of Canned Chipotles  
½ teaspoon freshly ground black pepper  
8 ounces Sharp Cheddar Cheese, grated  
8 ounces Monterey Jack Cheese, grated  
4 ounces sliced Pimentos, drained  
2 teaspoons chopped fresh Dill  
12-14 slices thin white bread  
Extra mayonnaise to coat the bread with

Combine the cream cheese, mayonnaise, Dijon, adobo, and black pepper in the bowl of an electric mixer. Mix until totally combined.

Add the cheddar and Monterey jack and mix gently until combined. Use a rubber spatula to scrape the bowl making sure all ingredients are mixing together. Stir in the pimentos and dill. Taste and adjust as you see fit.

Refrigerate the pimento cheese for at least 2 to 3 hours prior to using.

Spread one-half of the bread slices with the pimento cheese mixture, spreading it out to the edges of the bread. Top with the remaining bread slices and press down gently to seal. Now coat both sides of the sandwich with a thin spreading of mayonnaise and grill in a fry pan sprayed with non-stick cooking spray or a little butter over medium-high heat until golden brown on both sides. Remove and trim the bread and arrange the sandwiches on a serving plate.