

Evening Star Quilter's Victorian Tea

The recipes below are compliments of the Victorian Tea committee.

Enjoy them when holding your own tea!



Brewing the Perfect Pot

- 1. Let the tap water run cold for several minutes before you frill your tea kettle.*
- 2. Put the kettle on the stove and heat to boiling.*
- 3. Meanwhile, warm your teapot with hot water. Tea connoisseurs prefer ceramic teapots to all others.*
- 4. A teapot with an infuser for loose leaves is another preference of the devoted drinker. Many teapots come with their own infuser, a ceramic basket pierced with holes that goes down the center of the pot.*
- 5. Watch your tea kettle and turn the heat off when the water begins to boil.*
- 6. Bring your waiting teapot to the kettle so that the water doesn't have a chance to cool.*
- 7. The general rule of thumb is one teaspoon of tea leaves per person, plus one for the pot.*
- 8. Let the tea steep for about five minutes, slightly longer for larger leaves such as Earl Grey.*
- 9. While the tea is steeping, you might choose to cover the pot with a quilted tea cozy to retain heat.*
- 10. If your guests choose to take their tea with milk (cream is never used by tea devotees), it should be put in the cup first, and the tea added to it.*
- 11. Once the pot of tea is about an hour old, it is best to brew a fresh pot.*

Russian Tea Cakes

<i>½ lb. butter</i>	<i>2 ¼ c. flour</i>
<i>½ c. powdered sugar</i>	<i>¼ tsp. salt</i>
<i>1 t. vanilla</i>	<i>¾ c. finely chopped nuts (walnuts or pecans)</i>

Heat over 350 degrees.

- 1. Cream together butter, sugar and vanilla.*
- 2. Mix flour and salt together and blend into butter mixture. Mix in nuts.*
- 3. Roll dough into 1-inch balls and place about 1 inch apart on an ungreased cookie sheet. Bake for about 15 minutes until set but not brown.*
- 4. While still warm, roll in powdered sugar. Roll in powdered sugar again when cool.*

Scones

<i>½ c. dried apricots</i>	<i>¾ t. salt</i>
<i>½ c. broken walnut meats</i>	<i>½ t. baking soda</i>
<i>¼ c. shredded coconut</i>	<i>5 T. butter</i>
<i>2 c. all purpose flour</i>	<i>8 oz. sour cream</i>
<i>4 T. sugar</i>	<i>1 large egg, separated</i>
<i>2 t. baking powder</i>	<i>¾ t. vanilla</i>

Heat oven to 425 degrees.

1. Chop dried apricots, put in a small bowl, and cover with hot water. Set aside for 5 minutes and then drain.
2. Combine flour, sugar, baking powder, salt, and baking soda. Cut in butter until mixture resembles coarse crumbs. Stir in drained apricots, walnuts and shredded coconut.
3. Blend sour cream, egg yolk, and vanilla in a small bowl. Add mixture to dry ingredients. Stir until dough clings together.
4. Turn dough onto a lightly floured board. Knead gently a dozen times. (Handling the dough too much makes for tough scones.)
5. Pat dough into a ½ inch circle. Cut with a 4 inch cookie cutter.
6. Put dough circles on greased baking sheet. Beat egg white with a little sugar and brush over scones.
7. Bake until light brown, about 15 minutes. Cool for 5 minutes before serving.

French Lemon Bars

<i>¾ c. cold water</i>	<i>1 ½ c. sugar</i>
<i>1 ½ c. sifted flour</i>	<i>3 eggs</i>
<i>1/3 c. powdered sugar</i>	<i>1 T. flour</i>
<i>3 T. lemon juice</i>	

Heat oven to 350 degrees.

1. Sift flour once and set aside. Cream butter and powdered sugar, then cut in flour until mixture looks like pie dough.
2. Pat dough into a 9 X 13 inch pan.
3. Bake for 20 minutes until set but not too brown.
4. While dough is baking, beat eggs. Mix in the sugar, tablespoon of flour, and lemon juice by hand until well blended.
5. Pour lemon mixture over hot-baked crust. Return to oven for 20 minutes.
6. Let cool. Dust with additional powdered sugar and cut into 1 ½ or 2-inch squares.

Tea Cookies

*Cream together: 1 cup butter
2/3 cup sugar*

*Beat in: 2 t. grated lemon rind
1 T. lemon juice
2 ¼ cup sifted flour*

Mix until ingredients are well blended. Chill dough 3 - 4 hours before rolling.

Preheat oven to 350 degrees.

- 1. Roll out ¼ inch thick and cut.*
- 2. Bake for about 8 minutes or until barely colored.*
- 3. Remove from cookie sheets and cool on wire racks.*
- 4. Sprinkle with sugar or frost and decorate.*

Butter Pecan Tea Cookies

*1 c. butter, softened
2/3 c. brown sugar
1 egg*

*1 t. vanilla
2 ½ c. sifted flour
½ c. finely chopped pecans*

- 1. Cream together butter and sugar.*
- 2. Add egg and vanilla.*
- 3. Add pecans and flour, until all ingredients are well blended.*
- 4. Chill 2 - 3 hours.*

Preheat oven to 350 degrees.

*Roll out and cut. Bake 8 - 10 minutes or until barely colored.
Can be frosted and decorated or eaten just plain.*

Frosting

*¾ c. powdered sugar (sifted)
1 T. butter
1 T. milk
½ t. vanilla
¼ t. lemon juice*

*Melt butter. Combine all ingredients, beat until smooth.
Add food coloring if desired.
Yield 1/3 cup.*