

TEA SANDWICHES

TIPS FOR ALL TEA SANDWICHES:

1. Stack a few slices of bread on top of one another and cut into desired shapes (circles, squares, etc.). Cut into the bread, eliminating the crusts.
2. Cover bread with plastic wrap while assembling sandwiches so the bread does not dry out.
3. Assemble sandwiches and place on a pretty serving platter. Cover the platter with dampened paper towels or plastic wrap to keep moist.
4. If you are making a lot of sandwiches, keep spritzing the paper towels with a mist of water to keep fresh.

Lapsang Souchong Egg Salad Sandwiches

3 tsp. Lapsang Souchong tea leaves
8 hard-boiled eggs
3 Tbsp. mayonnaise
2 tsp. finely chopped chives
Pinch of salt, optional
8 slices bread, any kind

Prepare Lapsang Souchong tea by placing tea in boiling water for about 10 minutes, letting steep until tea is strong. Peel hard-boiled eggs and place in a large bowl. Pour strong tea over eggs in bowl. Place bowl in refrigerator and let eggs marinate for 36 hours. Remove eggs to a separate bowl and mash coarsely with a spatula. Add mayonnaise and chopped chives, mixing until evenly incorporated. If desired, mix in salt. Spread 2 tablespoons egg mixture over 4 slices of bread. Cover with remaining 4 slices of bread. Cut each sandwich into triangles.

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Cream Cheese & Radish Sandwichs

Wheat Bread

Cream cheese (dairy or soy)

Thinly sliced radish

Fresh Ground Black Pepper

1. Stack a few slices of bread on top of one another and cut into desired shapes (circles, squares, etc.). Cut into the bread, eliminating the crusts. 2. Cover bread with plastic wrap while assembling sandwiches so the bread does not dry out. 3. Spread cream cheese onto bread. 4. Place 1-3 thin slices of radish on top of cream cheese. 5. Season with freshly ground black pepper.

These may be served open-faced.

Assemble sandwiches and place on a pretty serving platter. Cover the platter with dampened paper towels or plastic wrap to keep moist.

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Cream Cheese & Spiced Currants Sandwiches

Bread

Cream Cheese

Currants soaked in apple juice

Cinnamon & Sugar

1. After soaking currants in apple juice, coat them with cinnamon and sugar by mixing around in a bowl. 2. Spread cream cheese onto bread. 3. Place 1-3 currants on top of the cream cheese. 4. Sprinkle with a little cinnamon if desired. Serve open-faced.

Cucumber & Fresh Dill Sandwiches

Thin bread (your favorite)

Thinly Sliced Cucumber

Fresh Dill

Unsalted Butter & Mayonnaise

1. Lightly butter one side of the bread and spread a small amount of mayonnaise on top of the butter. 2. Top with a thin slice of cucumber and a sprinkling of dill. These may be served open-faced or topped with an additional piece of bread which has been buttered & spread with mayo.

Tomato/Avocado Sandwiches

Your Favorite Bread

Sliced Tomato

Mashed, Ripe Avocado

1. Spread mashed avocado onto bread. 2. Place thin slices of tomato on top. (Try slicing some cherry or grape tomatoes for a nice presentation.) 3. Top with another layer of bread (spread with avocado) or leave open faced if you prefer. 4. Season as needed with salt & pepper.

Ham & Pear Sandwiches

6 to 12 slices French bread or sourdough baguette

2 tablespoons honey mustard

½ pound thinly sliced baked ham

1 large ripe pear, thinly sliced

¼ cup crumbled blue cheese

Yield: Makes 6 servings

Spread bread with mustard. Top with ham, pear and crumbled blue cheese.

Close sandwiches with remaining bread or serve open face.

Cucumber Mint Tea Sandwich

- 1/2 seedless cucumber, peeled and very thinly sliced (about 32 slices)
- 1/4 cup loosely packed fresh mint leaves, rinsed, spun dry, and chopped fine
- 1/4 cup unsalted butter, room temperature
- 1/4 cup cream cheese, room temperature
- 16 slices best-quality white bread
- Salt to taste
-

Place cucumber slices between layers of paper towels to remove excess moisture.

In a small bowl, combine mint, butter, and cream cheese; spread on one side of each slice of bread. Lay cucumber slices onto the buttered side of 8 slices of bread. Sprinkle with salt. Top with the remaining slices of bread, buttered side down.

Carefully cut the crusts from each sandwich with a sharp knife. Cut the sandwiches in half diagonally and then cut in half again.

Yields 8 whole sandwiches or 16 halves or 32 fourths.

Goat Cheese and Watercress Tea Sandwiches

Yield: Makes 8 servings

ingredients

- 2 5 1/2-ounce logs soft fresh goat cheese (such as Montrachet), room temperature
- 1/2 cup chopped watercress leaves
- 16 thin slices cinnamon-raisin, date or whole wheat sandwich bread, crusts trimmed
- 5 tablespoons (about) unsalted butter, room temperature
- 3/4 cup finely chopped toasted pecans Watercress sprigs (for garnish)

preparation

Mix cheese and chopped watercress in medium bowl. Season with salt. Spread mixture evenly over 8 bread slices. Top with remaining bread. Butter edges of sandwiches. Cut sandwiches diagonally in half. Place pecans on plate. Dip buttered edges of sandwiches into pecans. Arrange sandwiches on platter. Garnish with watercress sprigs. (Can be made 8 hours ahead. Cover sandwiches tightly; chill.)

Radish-Chive Tea Sandwiches with Sesame and Ginger Bon Appétit | April 2008

Bon Appétit Test-Kitchen

Yield: Makes 16 servings

ingredients

4 tablespoons butter, room temperature
3 tablespoons minced chives, divided
1 tablespoon toasted sesame seeds
3/4 teaspoon grated peeled fresh ginger
1/4 teaspoon Asian sesame oil
16 1/4-inch-thick baguette slices
10 radishes, thinly sliced
Fleur de sel (optional)*

preparation

Mix butter, 2 tablespoons chives, sesame seeds, ginger, and oil in small bowl; season with salt and pepper. Spread butter mixture over each bread slice. Top with radishes, overlapping slightly. Sprinkle with remaining chives and fleur de sel, if desired.

**Available at some supermarkets and at specialty foods stores.*

Cheddar Chutney Tea Sandwiches Gourmet

Can be prepared in 45 minutes or less.

Yield: Makes 24 tea sandwiches

Ingredients

a 9-ounce jar Major Grey's chutney (about 1/2 cup), pieces chopped
1/2 pound sharp Cheddar cheese (preferably white), grated coarse (about 2 cups)
1/2 cup sour cream
3 ounces cream cheese, softened
12 very thin slices homemade-type whole-wheat bread
1/2 cup minced fresh coriander leaves
1/3 cup mayonnaise

Preparation

In a bowl stir together chutney, Cheddar, sour cream, cream cheese, and salt and pepper to taste until combined well.

Make 6 sandwiches with filling and bread, pressing together gently. With a 1 1/2-inch round cutter cut 4 rounds from each sandwich.

Put coriander on a small plate and spread edges of rounds with mayonnaise to coat well. Roll edges in coriander. Sandwiches may be made 2 hours ahead, wrapped in plastic wrap, and chilled.

Lavender Egg Salad:

Chop up four hard-boiled eggs, mix in one ounce of mayonnaise, and one ounce of plain yogurt. Add one teaspoon of curry powder, and one tablespoon of dried lavender buds. Spread on bread slices and top with a green olive.

Celery-Nut:

Whip a soft block of cream cheese with 1/4 cup of milk. Add 1/2 cup of celery and 1/2 cup of chopped walnuts. Spread the mixture on whole wheat bread to serve.

Apricot Ham Finger Sandwich:

Makes 8 tea sandwiches

4 thin slices raisin-pumpernickel bread
2 tablespoons apricot preserves
1 tablespoon Dijon mustard

1/4 pound Virginia ham, thinly sliced

Spread one bread slice with half of the preserves. Spread another slice with half of the mustard. Fill with half of the ham slices and close. Repeat using the remaining bread, preserves, mustard and ham. Trim the crusts from the 2 sandwiches. Cut each into 4 finger sized sandwiches.

Water Chestnut Appetizer

By [Rhonda Parkinson](#), About.com

This easy to make party dish tastes best with fresh water chestnuts. If you have difficulty wrapping the 1/2 slice of bacon around the water chestnut, try cutting it in half again lengthwise.

Please note that while the preparation time for the water chestnut appetizer is quite short, they are marinated for 2 1/2 hours.

Prep Time: 15 minutes

Cook Time: 45 minutes

Ingredients:

- 16 fresh water chestnuts
- 1/3 cup soy sauce
- 1/3 cup brown sugar, or as needed
- 8 slices raw bacon, cut in half
- 16 toothpicks

Preparation:

Peel and rinse the fresh water chestnuts. (If using canned water chestnuts, rinse in warm running water and drain).

Soak the water chestnuts in the soy sauce for 2 1/2 hours.

Preheat the oven to 350 degrees F. Remove the water chestnuts from the soy sauce and roll in the brown sugar. Wrap a piece of cut bacon around the water chestnut and secure with a toothpick.

Place the water chestnuts on a rack in a shallow pan. Bake for 30 minutes, turning them over once. (Alternately, they can be broiled for 5 - 6 minutes). Makes 16 appetizers.

(The appetizers can be prepared ahead of time and frozen before cooking. Placed in a sealed bag in the freezer, they should last for 2 - 3 months.

Wonton Fruit Cups

An elegant way to enjoy fruit. From *Prevention Healthy Cooking*.

Prep Time:25 min

Start to Finish:45 min

makes:12 servings

- 24 wonton wrappers
 - 2 tablespoons butter or margarine, melted
 - 1/3 cup strawberry all-fruit spread
 - 1 cup (8 ounces) low-fat lemon yogurt
 - 1 1/4 cups fresh blueberries, blackberries, or raspberries
1. Preheat the oven to 350°F.
 2. Using a 12-cup muffin pan or two 6-cup muffin pans, line each cup with a wonton wrapper. Brush wonton wrappers with a little butter. Place a second wrapper diagonally on top of each of the first ones, making sure that the points of the wrappers make sides to the cup. Brush second wrapper with a little butter. Bake 10 minutes, or until golden brown. Cool. Remove from pan.
 3. Spoon about 1 teaspoon of all-fruit spread into each wonton shell.
 4. Place yogurt in a medium bowl. Fold in 1 cup berries. Spoon yogurt mixture evenly into wonton shells. Top with remaining 1/4 cup berries.

Tuna Rice-Paper Wraps

An Asian-flavored tuna mix tucked into rice paper wrappers takes roll-ups to a whole new level of fun! From *Prevention Healthy Cooking*.

Prep Time:10 min

Start to Finish:10 min

makes:4 servings

- 1 can (12 oz) water-packed light tuna, drained
 - 2 tablespoons reduced-fat mayonnaise
 - 1 tablespoon chopped green onion
 - 1 tablespoon chopped celery
 - 1 tablespoon finely shredded carrot
 - 1 tablespoon chopped fresh cilantro or Thai basil
 - 1/2 teaspoon toasted sesame oil
 - 1/8 teaspoon salt
 - 1/8 teaspoon pepper
 - Hot-pepper sauce, if desired
 - 4 six-inch rice-paper wrappers
 - Cilantro or Thai basil leaves, if desired
1. In medium bowl, combine tuna, mayonnaise, scallion, celery, carrot, cilantro or basil, oil, salt, pepper, and a few drops of hot-pepper sauce. Stir to mix well.
 2. Prepare rice-paper wrappers according to package directions. Lay papers on a moistened tray or work surface. Spoon one-fourth of tuna mixture on one side of each wrapper. Roll into packets, folding sides in first and rolling from bottom into a tube. Garnish with cilantro or basil leaves and serve immediately.

Wrap It Up

Rice-paper wrappers, made from rice flour, water, and salt, are brittle, dried flatbreads that are sold in Asian groceries and some supermarkets. They must be reconstituted in hot water before using in wraps and other recipes.

Almond Cookies

Source: The Heritage of Chinese Cooking

Active Time: 20 Minutes

Total Time: 50 Minutes **Makes 24 cookies**

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The almond has an interesting history in China. The sweet almond was already in cultivation in the late Tang dynasty (AD 618-906), having been brought to China from Russian Turkestan and central Asia.

INGREDIENTS

1/2 cup granulated sugar
3/4 cup packed soft brown sugar
1/2 cup margarine
1 egg
1/2 teaspoon almond extract
2 cups all-purpose flour
1/2 teaspoon baking powder
Sesame seeds
24 blanched almonds (halves)

DIRECTIONS

Preheat the oven to 350 degrees F. Cream the sugars with the margarine. Add the egg and almond extract and beat until fluffy.

Sift the flour and baking powder together and fold into the mixture a little at a time. Beat lightly to make a smooth dough. Do not knead the mixture too much, or the cookies will be hard.

Shape the dough into balls the size of a walnut. Dip the tops of the cookies into the sesame seeds. (You may need to slightly dampen the top of each with a little water.) Lightly press half an almond into the center and flatten a little.

Place the cookies about 1 inch apart. Bake for 8-10 minutes until golden brown. Store in airtight containers.

Sesame Beef Balls

Source: The Heritage of Chinese Cooking

Active Time: 20 Minutes

Total Time: 40 Minutes **Serves 6**



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Sesame seeds, known as hu ma ("foreign hemp") originated in the Mediterranean and in ancient Persia (Iran) and were introduced into China probably pre-Tang dynasty (AD 618). Reports of Iranian street vendors in China selling steamed sesame seed bread date from Tang times.

INGREDIENTS

1 pound finely ground beef sirloin (topside), rump or steak
1 clove garlic, minced
1 teaspoon minced (finely chopped) fresh ginger
1/4 teaspoon pepper
1 tablespoon Shaoxing rice wine (available at Chinese stores) or dry sherry
1 tablespoon light soy sauce
A little egg
2 tablespoons cornstarch
4 cups groundnut peanut oil, for deep-frying
For the Sauce:
1 tablespoon vinegar
1 tablespoon sugar
2 tablespoons tomato ketchup
1/2 teaspoon chili sauce
3 tablespoons lightly toasted sesame seeds

DIRECTIONS

In a bowl, combine the ground beef with the garlic, ginger, pepper, rice wine, soy sauce, egg, and the cornstarch. Pound the mixture into the sides of the bowl several times. This technique helps to expel air, resulting in a sticky homogenous mixture. Divide the beef mixture to make about 18 meatballs.

In a wok, heat the oil to about 350 degrees F. Add about 6 meatballs at a time and deep-fry until golden brown. Remove and drain.

Mix the sauce ingredients together and set aside.

Drain off the oil from the wok, wipe out with a paper towel and pour the sauce mixture into the wok. Stir over low heat for a few seconds, then add the meatballs and sesame seeds to the sauce. Stir well for 1 minute for the sauce to coat the meatballs. Transfer the meatballs to a serving plate and serve.

Chinese Celery Strips Gourmet | August 2004

Yield: Makes 4 to 6 side-dish servings

Active Time: 15 min

Total Time: 15 min

ingredients

1 bunch celery (2 1/4 lb)
1 scallion, minced
1 tablespoon oyster sauce
2 teaspoons soy sauce
1/8 teaspoon Asian sesame oil

preparation

Trim celery, reserving leaves. Cut ribs crosswise into 2-inch pieces, then cut each piece lengthwise into 1/8-inch-thick strips. Toss with celery leaves and remaining ingredients until combined well. Serve chilled or at room temperature.

Shrimp Rice-Paper Rolls with Vietnamese Dipping Sauce Bon Appétit | February 2003

Sweet, salty, and spicy, *nuoc cham* is the indispensable sauce of Vietnam's cuisine. It's a favorite dipping sauce for spring rolls and for fresh rice-paper rolls such as these.

Yield: Makes 36 pieces

ingredients

Dipping Sauce

- 1/2 cup fresh lime juice
- 1/4 cup sugar
- 3 tablespoons fermented fish sauce (nam pla)*
- 1 tablespoon unseasoned rice vinegar
- 1 tablespoon chopped fresh cilantro
- 2 garlic cloves
- 1 teaspoon minced jalapeño chili with seeds

Rice-Paper Rolls

- 1 1/2 tablespoons olive oil
- 6 ounces fresh shiitake mushrooms, stemmed, caps thinly sliced
- 4 ounces dried thin Chinese rice sticks (maifun)*
- 12 8- to- 9-inch round rice-paper sheets*
- 1 cup fresh mint leaves
- 1 cup fresh cilantro leaves
- 1 cup small fresh basil leaves
- 1 cup finely shredded iceberg lettuce or green cabbage
- 1 cup mung bean sprouts or daikon (Japanese white radish) sprouts
- 1 cup matchstick-size strips seeded English hothouse cucumber
- 1 cup matchstick-size strips peeled carrot or jicama
- 8 ounces cooked peeled deveined medium shrimp, cut lengthwise in half

preparation

For dipping sauce:

Whisk all ingredients in medium bowl until sugar dissolves. Let stand at least 30 minutes. (Can be made 1 day ahead. Cover; chill.)

Spicy Lime and Herbed Tofu in Lettuce Cups Bon Appétit | January 2006

by Bruce Aidells and Nancy Oakes

Yield: Makes 6 first-course servings

ingredients

Dressing

1/4 cup thinly sliced peeled fresh ginger

1/4 cup thinly sliced fresh lemongrass, cut from bottom 4 inches of 4 stalks with tough leaves removed

1/4 cup fresh lime juice

2 tablespoons fish sauce (such as nam pla or nuoc nam)*

2 tablespoons water

3 tablespoons sweet chili sauce*

Tofu

1/2 cup diced seeded peeled cucumber

1/4 cup chopped green onions

1/4 cup diced seeded plum tomato

2 tablespoons chopped seeded jalapeño chile

1 tablespoon finely chopped fresh cilantro

1 tablespoon finely chopped fresh mint

1 tablespoon finely chopped fresh basil (preferably Vietnamese or Thai)

1 14- to 16-ounce package firm tofu, drained, cut into 1/2-inch cubes, patted dry

6 large or 12 medium butter lettuce leaves

preparation

For dressing:

Puree first 5 ingredients in blender. Let mixture stand at least 15 minutes and up to 1 hour. Strain mixture into small bowl, pressing on solids to release any liquid; discard solids. Stir in sweet chili sauce. (Can be made 1 day ahead. Cover and refrigerate.)

For tofu:

Combine first 7 ingredients in large bowl. Add tofu and dressing to bowl; toss to coat.

Gingerbread Tea Loaf

1 2/3 cups unbleached all-purpose [flour](#), sifted
1 teaspoon ground ginger
1/2 teaspoon cardamom
Pinch each of ground black pepper, ground clove, ground fennel, ground nutmeg, and ground star anise
1 teaspoon ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
6 tablespoons crystallized ginger baking chips, divided
1/2 cup unsalted butter, room temperature
1/2 cup firmly-packed golden-brown sugar
1/2 cup granulated sugar
2 extra-large [eggs](#)
1 tablespoon pure vanilla extract
3 tablespoons minced fresh ginger
1/2 cup nonfat milk (or buttermilk)
2 tablespoons nonfat plain yogurt (or sour cream)

Optional Garnishes:

Whipped Cream
Seasonal Berries

Preheat oven to 350 F. Prepare a 8 1/2- x 4 1/2-inch loaf pan (or Nordicware gingerbread loaf pan) with a non-stick baking spray. Using some light brown sugar (or plain granulated sugar), dust the bottom and all sides of the pan, leaving a thin coating of the sugar.

In a large mixing bowl, combine flour, pepper, cloves, fennel, nutmeg, star anise, cinnamon, baking soda, and salt. Mix in 3 tablespoons of crystallized ginger baking chips; set aside.

Using an electric mixer with a large bowl, beat the butter, brown sugar, and granulated sugar together until light and creamy. Beat in the eggs, one at a time, until well mixed. Add the vanilla extract and the fresh ginger. Slowly mix in 1/2 of the flour/spice mixture; then add milk and yogurt. Add the remaining 1/2 of the flour/spice mixture; blend just until smooth. Pour batter into the prepared loaf pan. Sprinkle the remaining 3 tablespoons of crystallized ginger over the top surface of the batter, pressing the ginger lightly into the batter.

Bake approximately 50 to 60 minutes or until a toothpick inserted into the center comes out clean. Remove from oven, let pan cool on a wire rack for ten minutes, and then turn cake out of the loaf pan onto the wire rack to cool completely. When completely cool, using a fine mesh strainer, dust the top lightly with confectioners (powdered) sugar.

If desired, garnish with whipped cream and seasonal berries.

Makes 1 loaf.

High Tea Lemon Cookies

2 cups butter, room temperature*
2/3 cup [powdered \(confectioners\) sugar](#)
1 teaspoon grated [lemon](#) zest
1/2 teaspoon pure vanilla extract
2 cups all-purpose [flour](#)
1 1/2 cups cornstarch**
Lemon Frosting (see recipe below)

* **Very important please read! You must use room temperature butter (not softened or melted butter).** I get emails from bakers saying that their cookies turn out all crumbly. It usually turns out that they have not used room temperature butter. I, personally, make these cookies every year for our Spring Teas. The recipe is correct. These cookies are always the favorite at our teas. NOTE: If you live in a high humidity area, check out comments below.

** Yes, this is correct - use 1 1/2 cups cornstarch.

Preheat oven to 350 degrees F. In a large bowl, beat butter until creamy looking. Add powdered sugar; mix until light and fluffy. Add lemon zest and vanilla extract; beat well. Add flour and cornstarch into butter mixture and mix well until well combined. NOTE: At first the dough will look dry - but don't worry, as the dough slowly comes together as you mix it and the butter melts into the dry ingredients.

Do not refrigerate this dough, as the butter will harden hard and make the dough unmanageable for rolling. Using your hands, roll cookie dough into 1-inch balls. Place onto ungreased cookie sheets and bake 15 minutes or until bottoms are light brown. Remove from oven, carefully remove from baking sheet, and cool on wire racks (when warm the cookies are delicate). When cool, spread Lemon Frosting onto top of cookies.

Yields 6 dozen cookies.



Lemon Frosting:

This recipe makes enough for a double batch of cookies.

1/3 cup butter, room temperature
1 teaspoon grated [lemon zest](#)
1/3 to 1/2 cup freshly squeezed [lemon juice](#)
4 cups [powdered \(confectioners\) sugar](#)

In a medium bowl, combine butter, lemon zest, lemon juice, and powdered sugar; stir until well mixed. NOTE: Additional lemon juice may be needed to get the

frosting thin enough.

NOTE: After making many batches of Lemon Frosting, I now thin the frosting with additional lemon juice or water and dip the top of the cookie into it. This technique is much faster and easier.

Lemon Bars Deluxe

Crust:

1-3/4 cups all-purpose [flour](#)
2/3 cup [powdered \(confectioner's\) sugar](#)
1/4 cup cornstarch
1/4 teaspoon salt
1 cup unsalted butter, room temperature
Extra softened butter for greasing pan

Preheat oven to 350 degrees F. Adjust oven rack to middle position. Lightly butter a 13- x 9-inch baking dish and line with parchment or wax paper allowing edges to come over the sides.

Pulse flour, powdered sugar, cornstarch, and salt in food processor. Add butter and blend, 8 to 10 seconds, and then pulse until mixture resembles coarse meal. Sprinkle mixture into prepared baking pan and press firmly into an even layer with slightly raised sides to hold in the filling. Refrigerate for about 30 minutes and then bake until golden brown, about 20 to 30 minutes; remove from oven and let cool slightly. After crust is finished baking, reduce oven temperature to 325 degrees.

Lemon Filling:

4 large [eggs](#), beaten lightly
1-1/3 cups granulated [sugar](#)
3 tablespoons all-purpose [flour](#)
2 teaspoons finely grated [lemon zest](#) (from two large lemons)
2/3 cup fresh [lemon juice](#), strained
1/3 cup whole milk
1/8 teaspoon salt
Extra powdered or confectioners' sugar to decorate finished bars

While crust is baking, make the Lemon Filling: In a medium bowl, whisk eggs, sugar, and flour; stir in lemon zest, lemon juice, milk, and salt to blend well. Pour mixture onto the pan on top of the warm crust.

NOTE: You may set prepared Lemon Filling aside until crust is finished baking. When ready to pour on warm crust, re-blend Lemon Filling mixture and pour into the warm crust.



Bake for 20 minutes, or until the filling feels firm when touched lightly. Transfer the pan to a wire rack and cool for 30 minutes. Grasp the parchment and carefully lift the bars onto a cutting board. Cut into serving size squares or bars, wiping your knife clean between cuts if necessary. Sieve powdered or confectioners'

sugar over bars and serve. NOTE: The powdered sugar will start to be absorbed into the Lemon Filling after several hours, but it can be reapplied before serving.

Storage: 3 days at room temperature, 3 weeks refrigerated (individually wrapped in plastic wrap to prevent drying), or 3 months frozen.

Yields about 2 dozen bars.

Chocolate Turtles

- 1 (8-ounce) package caramels
- 2 tablespoons [heavy cream](#)
- 1 cup pecan halves
- 16 (1-ounce) squares semisweet [chocolate](#)

In the top of a double boiler over hot water, melt caramels in heavy cream. Arrange pecans in groups of five (head and four legs) on greased wax paper. Spoon caramel into a small mound in the middle of the nuts to make the body. (The caramel should partially cover the nuts to keep them in place.) Let stand until hard.

In the top of a double boiler over hot water, melt chocolate; stir with spoon until melted. With a spoon, coat body, head and legs with dipping chocolate, leaving ends of pecans uncovered. Refrigerate 30 minutes or until chocolate is firm.

Lavender tea cakes

- 1 tablespoon dried [culinary lavender flowers](#)
- 1 cup butter, room temperature
- 2/3 cup [sugar](#)
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon lemon extract
- 2 cups all-purpose [flour](#)
- 1/8 teaspoon salt
- Lavender Frosting (see recipe below)

In a mortar, grind lavender flowers with the pestle. In a medium bowl, cream together ground lavender flowers, butter, sugar, vanilla extract, and lemon extract. Add flour and salt; mix until combined (dough should be soft but not sticky.) Refrigerate 1 to 2 hours or until dough is firm.

Preheat oven to 325 degrees F. Remove dough from refrigerator. On a lightly floured surface, roll dough approximately 1/4-inch thick. Cut into desired shapes with cookie cutters and place onto ungreased cookie sheets. Bake 12 to 15 minutes or until cookies are lightly browned around the edges. Remove from oven and cool on wire racks. When cool, frost with Lavender Frosting.

Makes 2 dozen cookies.

Lavender Frosting:

- 1 cup [powdered \(confectioners\) sugar](#)
- 2 tablespoons dried culinary lavender flowers
- 2 tablespoons milk
- 2 teaspoons light corn syrup

In a small plastic bag, combine powdered sugar and dried lavender flowers. Let stand at least 1 day before using. When ready to use, sift the mixture into a medium-size bowl; discarding lavender flowers.

Add milk and corn syrup, mixing well. NOTE: Additional powdered sugar or milk may need to be added (enough milk to make frosting easy to spread). Spread on cooled cookies.

Chocolate Mint Squares

First Layer:

2 (1-ounce) squares unsweetened [chocolate](#)
1/2 cup butter
2 [eggs](#), beaten
1 cup [sugar](#)
1/2 cup sifted all-purpose [flour](#)

Preheat oven to 350 degrees F. Lightly grease an 8-inch square baking dish.

In the top of a double boiler over hot water, melt chocolate and butter. Remove from heat and let cool slightly. Add eggs and sugar; stir until well blended. Mix in flour until well blended. Pour mixture into prepared baking dish and bake 20 minutes. Turn oven off and leave in oven for 5 minutes. Remove from oven and cool on a wire rack.

Second Layer:

1 1/2 cups powdered (confectioners) sugar
3 tablespoons butter, room temperature
2 tablespoons [heavy cream](#)
1 teaspoon peppermint extract
1 to 2 drops green food coloring (optional)

In a large bowl, cream powdered sugar, butter, and cream until light and fluffy. Blend in peppermint extract and food coloring. Spread on top of first layer. Refrigerate until chilled.

Third Layer:

3 (1-ounce) squares unsweetened [chocolate](#)
3 tablespoons butter

In a small, heavy saucepan over low heat, melt chocolate and butter; spread chocolate mixture onto top of second layer. Refrigerate until chilled. Cut into small squares and remove from pan.

Yields 2 dozen squares.

Pumpkin Soufflé Bread Pudding Epicurious | October 2005

This recipe is part of a menu developed for Epicurious by Charles Phan, the chef-owner of San Francisco's The Slanted Door. [Read more](#) about Phan and Vietnamese food.

Yield: Makes 4 servings

ingredients

1 cup whole milk
1 cup heavy cream
9 ounces brioche cubes, crusts removed and cut into 1/2-inch cubes

3 1/2 ounces (7 tablespoons) butter
1/4 cup brown sugar
1/4 teaspoon cinnamon
Pinch of nutmeg
4 egg yolks
1 cup pumpkin purée, at room temperature
2 egg whites
1 tablespoon sugar
1/2 teaspoon salt

preparation

Preheat oven to 375°F.

In a small saucepan, bring milk and cream to a simmer over low heat. Place brioche cubes in bowl. Remove milk mixture from heat and pour half of the liquid over the brioche.

In a mixer, cream butter and sugar until light and fluffy. Add cinnamon, nutmeg, and egg yolks, beating well. Add pumpkin purée and the other half of the heated cream and milk.

Fold the soaked brioche into the pumpkin mixture. Beat the egg whites and sugar until they form stiff peaks and gently fold into the batter. Butter and sugar 8 three-inch ramekins, then divide batter evenly among ramekins. Bake for 25 minutes, or until knife comes out clean. Baked brioches can be wrapped and kept in the refrigerator for up to 3 days, then heated in the oven wrapped in foil or microwaved until warm.

Sweet Rice-Flour and Coconut Cake Gourmet | May 2005

Adapted from *The Food of Paradise* by Rachel Laudan

Butter Mochi

This chewy snack cake gets its distinctive gelatinous texture from mochiko, a sweet rice flour that's commonly used in Hawaii. Coconut milk and butter add rich, creamy flavor.

Yield: Makes 24 squares

Active Time: 15 min

Total Time: 3 3/4 hr (includes cooling)

ingredients

3 cups mochiko* (sweet rice flour; 1 lb)

2 1/2 cups sugar

2 teaspoons baking powder

1/4 teaspoon salt

2 (14-oz) cans unsweetened coconut milk (not low-fat)

5 large eggs

1/2 stick (1/4 cup) unsalted butter, melted and cooled

1 teaspoon vanilla

preparation

Put oven rack in middle position and preheat oven to 350°F.

Whisk together mochiko, sugar, baking powder, and salt in a large bowl. Whisk together coconut milk, eggs, butter, and vanilla in another bowl. Add coconut mixture to flour mixture, whisking until batter is combined.

Pour batter into an ungreased 13- by 9-inch baking pan, smoothing top, and bake until top is golden and cake begins to pull away from sides of pan, about 1 1/2 hours. Cool cake completely in pan on a rack, about 2 hours. Cut mochi into 24 squares before serving.

Cooks' note:

Mochi keeps, covered and chilled, 3 days.

*Available at Asian markets and Uwajimaya (800-889-1928; uwajimaya.com).

Poached Tangerine Slices Gourmet | October 2008

by Monica Segovia-Welsh

Lantern Restaurant in Chapel Hill, NC

The last embellishment for the [caramel pecan cakes](#) is easy to make and adds beautiful brightness to the plate.

Yield: Makes 8 servings

Active Time: 15 min

Total Time: 1 3/4 hr

ingredients

4 tight-skinned tangerines, satsumas, or mandarin oranges
1 1/2 cups sugar
3 cups water
1/4 cup dry white wine
1/4 cup fresh lemon juice

preparation

Preheat oven to 325°F with rack in middle.

Slice tangerines (including peel) crosswise about 1/4 inch thick. Remove and discard any seeds, then arrange tangerines in a 13- by 9-inch baking dish, overlapping if necessary.

Bring sugar and water to a boil in a small saucepan, stirring occasionally, then simmer 2 minutes. Stir in wine and lemon juice and return to a simmer. Pour over fruit.

Lay a sheet of parchment paper directly over fruit to keep submerged, then poach in oven until tender but not falling apart, 1 to 1 1/2 hours. Discard parchment and cool fruit to warm or room temperature.

Cooks' note:

Tangerines can be poached 3 days ahead and chilled in syrup. Bring to room temperature before serving.

Chinese Noodle Nut Clusters Epicurious | 2004

by Lora Brody
Chocolate American Style

The combination of salty, sweet, crunchy, and smooth gives these confections a special place in my heart. That, added to the fact that they made an appearance at every bridge and mahjongg game my mother ever hosted, elevates their status to serious nostalgia food. You can find cans of Chinese chow-mein noodles in the Asian food section of the supermarket. The ones you want are cooked and ready to eat like crackers.

Yield: Makes about 30 clusters

ingredients

2 cups (10 ounces) semisweet chocolate chips
2 tablespoons (1 ounce) unsalted butter
2 cups (about 4 ounces) Chinese chow-mein noodles, broken into 1/2-inch to 1-inch pieces (vary the sizes)
1 1/4 cups (5 ounces) dry-roasted salted peanuts, shaken in a sieve to remove excess salt

preparation

Line a baking sheet with wax paper, parchment paper, or aluminum foil. Set aside.

Melt the chocolate chips and butter together in a metal bowl set over, but not touching, a pan of simmering water, or in a microwave-safe bowl in a microwave oven. Stir the mixture until it is smooth. In a large mixing bowl, toss the noodles and peanuts together. Pour the melted chocolate mixture over them. Working quickly before the chocolate hardens, use a rubber spatula to mix and coat the noodles and nuts with chocolate.

Use 2 soup spoons (or teaspoons, depending on how large you want your clusters) to scoop up portions of the mixture. Set the clusters on the prepared sheet. Set the baking sheet in a cool place (not in the refrigerator) until the chocolate hardens.

The clusters can be stored in an airtight container at room temperature for up to 1 month.

Five-Spice Fortune Cookies Gourmet | September 2003

Adapted from Sara Moulton

You might want to begin by baking one cookie to get the hang of folding before trying two at a time.

Active time: 1 hr Start to finish: 1 hr

Yield: Makes about 16 cookies

ingredients

Butter for baking sheets

1/4 cup plus 2 tablespoons all-purpose flour

1/2 teaspoon five-spice powder*

1/4 cup plus 2 tablespoons sugar

2 large egg whites

Special equipment: about 16 (3- by 1/2-inch) strips of white paper and a pen with nontoxic ink

preparation

Write fortunes on strips of paper.

Put oven rack in middle position and preheat to 400°F. Butter a 6-inch-wide strip lengthwise across middle of 2 baking sheets (from one short side to the other).

Sift together flour, five-spice powder, and a pinch of salt into a bowl and stir in sugar.

Whisk egg whites in a bowl just until foamy. Add flour mixture and whisk until smooth.

Put 2 teaspoons batter on 1 side of buttered area of 1 baking sheet and spread evenly into a round about 3 1/2 inches in diameter using back of a spoon or a small offset spatula.

Place 2 teaspoons more batter on other half of buttered area and form another round.