



FIVE O'CLOCK TEA.

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Anzac Biscuits
Brune Kager - Brown Cookies
Butter Orange Mint Cookies
Chocolate Cake with Perfectly Chocolate Frosting
Chocolate Chunk Cookies
Chocolate Mint Snappers
Chocolate Mint Snappers
Coconut Bars
Coconut Bars
Cream Cheese Frosted Cherryettes
Cream Wafers
Creamy Chocolate Chip Cookies
Dried Fruit Scones
English Battenberg Cake
Ginger Cookies
Ginger Cookies
Ginger Spice Cookies
Grandmom Lucy's Orange Crispies
Lemon Curd
Madeleines
Mom's Biscotti
No Bake Oatmeal/Chocolate Cookies
No Name Recipe ????
Pecan Pralines
Pecan Pralines
Real Butter Cookies
Refrigerator Crisps
Robins
Rosette
Small Cornucopias filled with Whipped Cream
Snickers Cookies
Snow Flake Cookies

Soft Oatmeal Cookies

Swedish Christmas Buns

Tea Room Potato Chip Cookies

Vanillekranse

Victoria Sponge

Victorian Christmas Tea Cookies

Victorian Lavender Cookies with Rose Water

Victorian Tea Cookies

Victorian Tea Cookies

Worlds Easiest Brittle Bars

Worlds Easiest Brittle Bars (2)

SOFT OATMEAL COOKIES

1 1/4 c. flour
1 tsp. baking soda
1 c. butter
1/4 c. sugar
3/4 c. brown sugar
1 pkg. instant vanilla pudding
2 eggs
3 1/2 c. oatmeal
1 c. raisins
3 tsp. cinnamon
1 tsp. nutmeg

Mix flour, baking soda, cinnamon and nutmeg; then set aside. Combine butter (butter), the sugars and pudding mix and beat until smooth. Beat in eggs. Gradually add flour mixture. Stir in oatmeal and raisins, batter will be stiff. Drop by round teaspoons onto ungreased baking sheets about 2 inches apart. Bake at 375 degrees for 10-12 minutes. Makes 5 dozen.

Contributed by Chris Fichtner silvercrone@sbcglobal.net

I found this recipe in Godey's Lady's Book 1864

SMALL CORNUCOPIAS FILLED WITH WHIPPED CREAM

Mix in a basin one quarter of a pound of fine white sifted sugar and two ounces of flour, break two perfectly fresh eggs into this and beat well. Rub a little whit wax on your baking sheet, take about a dessert spoonful of the mixture and spread it in a round on your tin (drop by tablespoon on a greased cookie tin). Bake these three minutes, take each off with a knife, and as you do, carefully roll each, at the oven's mouth, into a jelly bag of cornucopia shape. Dry them a little before the fire after they are rolled, fill them with pink or white whipped cream, and send them to your table on a nicely folded napkin. They will keep for some time, if placed in a tin box in a dry place without the cream which must be put in fresh when they are to be served.

Contributed by Brianna Cole Irisa_2000@yahoo.com

VICTORIAN CHRISTMAS TEA CAKES

Makes about 6 dozen

Preparation: 1 hour

Chill: 8 hours

Cook: 6 minutes per batch

1 cup butter, softened
1-1/2 cups sugar
2 large eggs
1/4 cup milk
4 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon baking soda
2 teaspoons baking powder
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 cup currants
Powdered sugar

Beat butter and 1-1/2 cups sugar at low speed with an electric mixer until creamy. Add eggs, 1 at a time, beating until blended after each addition. Add milk, beating until blended. Add flour and next 6 ingredients, beating until blended. Cover and chill dough 8 hours.

Divide dough into fourths. Roll 1 portion to a 1/4-inch thickness on a lightly floured surface. Cut with a 1-1/2 inch round cookie cutter or very small glass. Repeat procedure with remaining portions.

Cook, in batches, on a hot, lightly greased electric griddle or lightly greased skillet over low heat, 2 to 3 minutes on each side or until golden. Remove to wire racks, and sprinkle warm tea cakes with powdered sugar. Cool slightly and serve, or cool completely and store in wax paper lined airtight containers.

Note: Tea cakes may also be baked on lightly greased baking sheets at 350 degrees for 10 minutes or until cookies are golden.

Contributed by Emma

lamansiondeladama@ono.com

As a children we went to grandmother's house for high tea and a sleepover when the adults had an evening engagement. It was a bit scary as she was a true Victorian Lady and absolutely best manners were required, even for 5 year olds. It was really a light supper served around 5:00 pm with wee sandwiches, scones, and teacakes. No peeking at the sandwich filling... if you didn't like it you choked it down because you wouldn't get another. I must admit that the dog often got mine which is probably why he was so round. I was very good at snitching an extra cake though. Children were served cambric tea, very weak with lots of milk and sugar but adults were given a choice of 2 "English" teas, lemon, sugar, or cream. Always little squares of sugar-sugar lumps, not ground sugar. No Lipton or Red Rose tea allowed. Her tea service totally enthralled me.... the hot water pot held over the alcohol burner on a cradle for easy pouring, all the sugar tongs, lemon tongs, bowls and tiered trays. I really wanted to play with it all but being a klutz, I was not allowed anywhere near the tea table. After tea the children were sent off to get ready for bed while the adults got ready for their evening activities.

COCONUT BARS

You'll need

package of shredded coconut

a can of sweetened condensed milk

about 8 slices of soft "Wonder" type bread (forget the good stuff here, it doesn't work)

broiler pan covered with tin foil or parchment paper

Cut the crusts off the bread, then slice into fingers

Dip both sides into sweetened condensed milk then into coconut to coat.

Place on broiler pan and put under broiler for about 5 minutes until the coconut starts to brown.

Slide off onto a plate and enjoy.

Contributed by Sammy Smith sammylass@comcast.net

I have some very old cookbooks from the 1800's. They don't list many cookies

LOL But here is one recipe from the 1883 cookbook.

GINGER COOKIES

2 cups of New Orleans molasses

1 cup of butter

1 cup hot water

2 teaspoons soda

1 teaspoon of alum

1 teaspoon of ginger

Dissolve alum and soda separately in the water, and pour in other ingredients. Mix in enough flour to roll out soft. bake in a quick oven.

Now please don't ask in to figure out some of the ingredients or what a quick oven is! <G> I baked them in 375 degree oven. They were very good.

Contributed by Bev Robertson bevandjack@comcast.net

I have tons of recipes for cookies. Am sending an old Norwegian cookie recipe that would be appropriate for a Victorian tea as it is light and simple to make. Enjoy. BTW...Serena, would most likely be someone's mother's name and therefore recipe name. Oh dear...can't find my Serena recipe. I'll have to send it later. I hope Ginger spice cookies will do for now.

GINGER SPICE COOKIES

1-inch knob peeled fresh ginger or 2 tablespoons prepared ginger juice

3 1/2 cups all-purpose flour

3/4 teaspoon baking soda

1/2 teaspoon fine salt

1 tablespoon ground ginger
2 teaspoons ground cinnamon
2 teaspoons ground allspice
1/2 teaspoon freshly and finely ground black pepper
1 cup unsalted butter, room temperature cut into pieces
1 cup superfine sugar
2/3 cup molasses, preferably sorghum

Icing:

1/4 cup water
3 tablespoons egg white powder
2 cups confectioners' sugar
Food coloring, sprinkles, candies, or colored sugars
as desired

Instructions

Puree the ginger in a mini food processor with 2 tablespoons water. Squeeze and strain juice through cheesecloth or a fine mesh strainer. Discard the ginger pulp. Reserve the juice.

Sift the flour, baking soda, salt and spices into a medium bowl, then whisk in the pepper; set aside.

Cream the butter and sugar with a handheld mixer until light and fluffy, about 1 1/2 minutes. Add the molasses and ginger juice and beat until evenly incorporated, about 2 minutes. (Stir together with a spatula if needed.) Gradually blend the dry ingredients on low speed into the butter mixture until you have a crumbly mixture. Bring the dough together by hand pressing and kneading lightly until moist, but not tacky. Divide into 2 equal portions, press into disks about 1/2-inch thick. Wrap in plastic and chill for at least 1 hour or overnight.

Position racks evenly in the oven and preheat to 350 degrees F.

Dust the dough and a work surface with flour. Roll the dough about 1/4 inch thick. Cut out cookies into desired shapes. Transfer to a parchment lined baking sheet. Bake until the cookies are a rich tawny brown, about 18 to 20 minutes. Cool on a rack.

For decorating: Whisk the water and egg white powder in a medium bowl until foamy and smooth. Gradually whisk in the confectioners' sugar to make a smooth icing. For multiple colors divide the icing into batches and add a food coloring as desired. Spread or pipe the icing onto the cookies. Finish with sprinkles, or candies. Let rest on a rack until the icing sets, about 30 minutes.

Contributed by Clayseed clayseed@adelphia.net

Here is a great recipe to make at the end of the day when you are tired of baking. **ONLY three ingredients!!**

PECAN PRALINES

1 cup firmly packed light brown sugar
1 egg white beaten
1 1/2 cups chopped pecans, lightly toasted

IMPORTANT

Preheat oven to 400 degrees. Stir together brown sugar and beaten egg white. Fold in chopped pecans
Drop by heaping tablespoonfuls unto a heavy-duty aluminum foil-lined baking sheet.

TURN OFF oven; place baking sheet in oven and let pralines stand 8 hours in oven. Yummy

Contributed by Carol Hudson jpcdhudson@myvine.com

Here is the recipe for Mom's biscotti. Very nice for a Victorian tea.

MOM'S BISCOTTI

6 eggs beaten well
1/2 cup sugar
1/2 cup margarine or butter
3 cups flour

1 tablespoon baking powder
1/2 cup milk (scant)
1/2 teaspoon salt

Beat sugar, eggs and butter well.

Add flour, baking powder and salt. Mix well. If the mixture is stiff add milk; if not, no milk.

With your hands, roll out a small bit of the dough about the size of a walnut into a string effect.

Form a loop and pull one end through the loop.

Place on a cookie sheet about 1/2 inch apart. Bake at 375° until slightly brown (about 15 to 17 minutes)

Remove cookies to a cookie rack to cool. When cooled, store in an air-tight container.

Contributed by Rosemary Macedonio rantoniam@adelphia.net

Here are some recipes for cookies I used to make every Christmas when I lived in Denmark

BRUNE KAGER – BROWN COOKIES

It is recommended to make the dough a couple of days before the actual baking.

1 lb (450 g) syrup
9 oz (250 g) butter
9 oz (250 g) brown sugar
1 oz bitter orange peel
1 tablesp. cinnamon
1 tablesp. ground cloves
½ teasp. cardamom
1 teasp. baking powder
2 tablesp. rosewater
2 lb (1 kg) flour

Almonds

Warm the syrup in a saucepan, add the butter, orange peel, spices and sugar. Stir in the baking powder, dissolved in the rosewater. Gradually add the flour, kneading thoroughly after each addition. Turn into a bowl, cover with a cloth and keep cold.

Before baking, roll out thinly and cut into rounds. Place well apart on a greased baking-sheet, brush with water and decorate with sliced almonds. Bake for 8-10 min. at 400o F (200o C).

Contributed by Else Daniels elmie303@yahoo.co.uk

VANILLEKRANSE - Vanilla Wreaths

1½ cups butter
2 1/4 cups sugar
2 eggs, beaten
1½ tablesp. vanilla
3½ cups flour
½ cup finely chopped almonds

Cream butter and sugar. Add the rest of the ingredients. Mix until dough is smooth. Put dough in cookie press and press out onto greased cookie sheet in small wreaths (1½-inch diameter). Bake at 325o F until slightly brown. Makes approximately 150.

Contributed by Else Daniels elmie303@yahoo.co.uk
<http://elmie1.tripod.com>

VICTORIAN TEA COOKIES

presented by Montgomery's Grove Bed & Breakfast

4 sticks butter
2 cups sugar
6 eggs

1 tsp vanilla
7 cups flour
2 tbsps baking powder

Mix together sugar, butter, eggs and vanilla in a mixing bowl. In separate bowl, mix flour and baking powder. Slowly blend flour mixture and sugar mixture. Knead together. If sticky, add more flour and let sit a minute.

Roll into balls and then into cocktail weiner shaped cookies. Beat an egg and brush cookie tops. Bake at 350 degrees for about 20 minutes.

Dianne - Official Receptionist with Powers ABC A.S (first face you ever meet in the Towers)

Proud member >> <http://www.minidolllist.com/>
<http://community.webshots.com/user/deesplace427>
<http://www.belarabeach.com/DCbutchers.html>
<http://www.diannecollette.com/>
<http://photoshow.comcast.net/pdgc>

Contributed by Dianne Collette pdgc@comcast.net

A very nice customer brought us this recipe many years ago. This delicious treat is out-of-the-ordinary. A must try!

VICTORIAN LAVENDER COOKIES WITH ROSE WATER ICING

Recipe provided by the Spice House

Makes about 4 dozen

$\frac{1}{2}$ C butter
1 C sugar
1 tsp lavender, Crushed
1 $\frac{1}{2}$ C flour
2 tsp baking powder
 $\frac{1}{4}$ tsp salt

For Icing

2 C powdered sugar

5 $\frac{1}{2}$ tsp water

6 $\frac{1}{2}$ tsp rose water

Preheat oven to 375 degrees.

Cream together the butter and sugar. Add the eggs, lavender, flour, baking powder and salt.

Drop by teaspoons onto an ungreased cookie sheet. Bake for about 10 minutes.

While the cookies bake, prepare the icing by mixing the powdered sugar with water and rose water. Drizzle over the cookies after they have cooled.

Contributed by Glitz

I LOVE LOVE LOVE this oh so simple recipe!!!!

WORLDS EASIEST BRITTLE BARS

35 small graham cracker squares

1/2 cup butter or margarine

1/2 cup firmly packed light brown sugar

1 package (8 squares) Bakers Semi-Sweet baking chocolate.. I cheat and use 1 small package of semi-sweet chocolate chips

1 cup chopped nuts (walnuts, peanuts or my personal favorite, pecans)

PREHEAT oven to 400. Place crackers in a single layer on a foil lined baking pan.

HEAT butter and sugar in saucepan on medium-high heat until butter is melted and mixture is well blended. Bring to a boil; boil 3 minutes without stirring. Spread over crackers.

BAKE 7 minutes. Immediately sprinkle with chopped chocolate; let stand 5 minutes. Spread melted chocolate evenly over ingredients in pan; sprinkle with nuts. Cool. Cut or break into pieces.

Prep time 10 minutes..Total 32 minutes... Serves 16

Contributed by Tammy Shoup tammy_shoup2000

Here goes one that I think everyone would love

CHOCOLATE MINT SNAPPERS

6 ounces chocolate chips
 $\frac{1}{4}$ cup corn syrup
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup sugar
1 egg
 $\frac{3}{4}$ teaspoon peppermint extract
2 cups flour, sifted
2 teaspoons baking soda
 $\frac{1}{2}$ teaspoons salt
1 teaspoons cinnamon

Preheat oven to 350 degrees. In double boiler, melt chips. Remove from heat and add corn syrup. With an electric mixer cream butter, sugar and eggs. Add melted chocolate and peppermint extract. Sift in dry ingredients and mix until blended. Shape into small balls. Roll in granulated sugar. Place 3" apart on ungreased baking pan. Bake for approximately 10 minutes. Let cool on baking sheet for a few minutes before removing. Makes 4-5 dozen cookies.

Contributed by Pearl Jordan traviesa51@hotmail.com

VICTORIAN TEA COOKIES

4 sticks butter
2 cups sugar
6 eggs

1 tsp vanilla

7 cups flour

2 tbsps baking powder

Mix together sugar, butter, eggs and vanilla in a mixing bowl. In separate bowl, mix flour and baking powder. Slowly blend flour mixture and sugar mixture. Knead together. If sticky, add more flour and let sit a minute.

Roll into balls and then into cocktail weiner shaped cookies. Beat an egg and brush cookie tops. Bake at 350 degrees for about 20 minutes.

Contributed by Bonnie Glazier : [bonnie glazier](#)

A Swedish Tradition On 13 December the Swedes celebrate the Italian Saint Lucia with a remarkable enthusiasm, surpassing any Italian festivities devoted to the same lady. One mandatory constituent in the celebrations is a saffron-flavoured bun, in Swedish called a lussekatt, a "Lucia cat". The shape of this bun might vary somewhat, but is always based on bread designs dating back to earlier Christmas celebrations in Sweden. A Swedish Traditional Recipe from The Santesson Family, www.santesson.com

Saint Lucia buns - Lussekatter - Saffron buns

SWEDISH CHRISTMAS BUN

1-1/3 C milk

1/16 ounce saffron

1-7/8 ounces baker's yeast

5 - 1/3 ounces sugar

4 1/2 ounces butter or margarine

23 - 2/3 ounces all-purpose flour

1 egg

salt

raisins

24 servings

1 hour 8 minutes 1 hr prep

Melt butter or margarine in a pan and add the milk and the saffron.

Warm the mixture to 37°C (100°F).

Use a thermometer; the correct temperature is important!

Pour the mixture over the finely divided yeast; then add the remaining ingredients (except for the egg and the raisins), which should have a temperature of 21-23°C (72-75°F).

Mix into a smooth dough.

Cover the dough with a piece of cloth and let it rise for 30 minutes.

Knead the dough, divide it into 25-30 pieces and form each piece into a round bun.

Let the buns rest for a few minutes, covered by a piece of cloth.

Form each bun into a string, 15-20 cm long, then arrange the string in a suitable shape, e.g. an S or double S. Regardless of the shape, the ends of the string should meet.

Press a few raisins into the dough.

Cover the "Lucia cats" with a piece of cloth and let them rise for 40 minutes.

Whip the egg together with a few grains of salt, and paint the "Lucia cats" with the mixture.

Bake them for 5-10 minutes in the oven at 250°C (475°F) until golden brownish yellow.

Contributed by Jessika [Ad Libitum](#)

An attractive sponge cake in a two-coloured, chequer-board design,

Battenberg Cake is usually iced with almond paste. Make the cake two days before you need it because it has to stand for at least 48 hours before it is cut.

A two-coloured sponge cake, baked in an oblong tin, usually covered with almond paste; named in honour of the marriage of Queen Victoria's granddaughter to Prince Louis of Battenberg, 1884.

My daughter and I discovered this recipe when she was in High School and had to prepare an item for a "Victorian Tea". It was a big hit with her classmates.

ENGLISH BATTENBERG CAKE

6 servings.

1 cup (8 oz) butter

1 cup castor sugar (extra fine white sugar, fruit sugar, or take regular sugar and blend in blender until it is fine)

4 eggs

2 cups SELF RAISING flour (8 oz)

1/2 teaspoon vanilla essence

2 to 4 tablespoons milk

2 Tablespoons cocoa

2 tablespoons apricot jam

ALMOND PASTE:

1 cup confectioners' (icing) sugar (4 oz.)

1/2 cup castor sugar (extra fine white sugar) (4 oz.)

1 1/3 cups ground almonds (8 oz.)

1 teaspoon lemon juice

a few drops almond essence

1 egg, lightly beaten

Preheat the oven to fairly hot 375 F. (Gas Mark 5, 190C)

Prepare a 9-inch by 6-inch cake tin by cutting a piece of Heavy

aluminium foil the exact length of the base, but 2 inches wider than the width. Fold a pleat in the middle so that the foil lies quite flat on the bottom of the tin and the pleat stands up, forming a wall which divides the tin into two oblongs of equal size.

With a wooden spoon, beat the butter and sugar in a medium-sized mixing bowl, until the mixture is very light and creamy. Add the eggs, one at a time beating well after each addition, along with 1 tablespoon of flour. Stir well to mix.

Fold in the remaining flour and the vanilla essence. Mix in a little milk, if it is necessary, to make the batter of a consistency that will drop easily off the spoon. Pour half the cake batter into one half of the prepared cake tin.

Mix the 2 Tablespoons cocoa into the rest of the batter, add a spoonful of milk, if necessary, and pour it into the other half of the tin. Bake in the oven for 25 minutes. When the cake is cooked set it aside to cool.

While the cake is baking make the almond paste. Sift the icing sugar and the castor sugar together into a medium-sized mixing bowl. Mix in the ground almonds. Add the lemon juice, almond essence and enough beaten egg to bind all the ingredients into a paste.

Sprinkle your working surface with a little icing sugar and put the paste on it. Knead the almond paste until it is smooth. Be careful not to over-knead as the paste will become oily.

Remove the cake from the tin. Trim the two halves to equal size and cut each in half lengthways. Spread the side of one piece of white cake with the apricot jam and place a brown piece next to it. Spread jam on top of the two halves. Repeat with the other two halves of the cake, alternating the white and brown, and place on top of the jam covered layer to form a chequer-board pattern. Press gently together. Spread the remaining jam over the top and the sides of the cake.

On a lightly sugared board roll the almond paste into an oblong large

enough to encase the whole cake. Wrap it round the cake, trimming the edges to leave the ends of the uncovered. Crimp the top edges to make a border and, with a knife, score a criss-cross pattern on the top. Keep the cake in a tin with a tight fitting lid for two days before serving.

Contributed by [grt4minis02](#)

These sound so good!!

MADELEINES

Made famous by Marcel Proust in his novel Remembrance of Things Past' in which he wrote: "She sent out for one of those short, plump little cakes called 'petites madeleines', which look as though they had been moulded in the fluted scallop of a pilgrim's shell..... An exquisite pleasure had invaded my senses...."

8 tablespoons (113 grams) unsalted butter

1 cup (140 grams) all-purpose flour

1/2 teaspoon baking powder

1/8 teaspoon salt

3 large eggs, at room temperature

2/3 cup (133 grams) granulated white sugar

1 teaspoon pure vanilla extract

Note: Clarified butter is also called drawn butter. Simply defined, clarified butter is unsalted butter that has the milk solids and water removed so all that remains is pure liquid golden-yellow butterfat.

Note: If you make miniature madeleines, reduce the baking time to about 7-9 minutes.

Madeleines are made with a combination of butter, sugar, eggs, flour, and are traditionally flavored with lemon or orange flower water. It is really a genoise batter that is poured into special oval shaped molds with ribbed indentations that gives them their classic shell shape. These small petit fours are often times dipped in tea or coffee.

Dating back to the 18th century in the French town of Commercy, in the region of Lorraine, the story goes that a girl name Madeleine made them for Stanislaw Lezczynski, Duke of Lorraine, who loved them and subsequently gave some to his daughter, Marie, the wife of Louis XV. Their popularity from that point on.

To make clarified butter: In a small heavy saucepan, heat the butter over medium heat just until very light golden brown and fragrant, about 5 minutes. Remove from heat and let cool until tepid. Strain through a cheesecloth-lined strainer to remove the milk solids. Keep warm while you make the batter.

In a small bowl place the flour, baking powder and salt and whisk until well blended.

In bowl of electric mixer, beat the eggs and sugar at medium-high speed until the mixture has tripled in volume and forms a thick ribbon when the beaters are lifted (about 5 minutes). Add the vanilla extract and beat to combine.

Using a large rubber spatula, sift a small amount of flour over the egg mixture and fold the flour mixture into the beaten eggs to lighten it. Sift the rest of the flour over the egg mixture and fold in being sure not to overmix or the batter will deflate.

Whisk a small amount of the egg mixture into the clarified butter to lighten it. Then fold in the cooled melted butter in three additions. Fold in the chocolate chips (if using). Cover and refrigerate for 30 minutes, until slightly firm.

Position a rack in the center of the oven and preheat to 375 degrees F (190 degrees C). Generously butter two 12-mold madeleine pans. Dust the molds with flour and tap out the excess. (Could spray pans with Bakers Joy instead.) (Make sure the pans are well greased or the madeleines will stick and be hard to remove.)

Drop a generous tablespoonful of the batter into the center of each prepared mold, leaving the batter mounded in the center. (This will result in the classic "humped" appearance of the madeleines.)

Bake the madeleines for 11 to 13 minutes, until the edges are golden brown and the centers spring back when lightly touched. Do not overbake these cookies or they will be dry.

Remove the pans from the oven and rap each pan sharply against a countertop to release the madeleines. Transfer the madeleines, smooth

sides down, to wire racks to cool. The madeleines are best served the same day but can be stored in an airtight container at room temperature for 2 to 3 days or frozen, well wrapped, for up to 1 month. When serving dust with confectioners sugar.

VARIATIONS :

Lemon-Poppy Seed Madeleines - Substitute 3/4 cup (150 grams) granulated white sugar for 2/3 cup white sugar, substitute 1/2 teaspoon pure lemon extract plus 1 teaspoon finely minced lemon zest for 1 teaspoon vanilla extract, and add 1 tablespoon poppy seeds after adding butter. Proceed with recipe.

Bittersweet Chocolate Madeleines - Melt 4 ounces bittersweet or semi-sweet chocolate (in pieces) in top of double boiler (stainless steel bowl over a saucepan) until melted. Let cool slightly. Follow the above recipe but add the melted chocolate to the batter after adding the melted butter. Proceed with recipe.

Contributed by Alice : [Alice](#)

WORLD'S EASIEST BRITTLE BARS

35 small graham cracker squares
1/2 cup butter or margarine
1/2 cup firmly packed light brown sugar
1 package (8 squares) Bakers semi sweet baking chocolate...I cheat and use 1 small package of semi sweet chocolate chips
1 cup chopped nuts (walnuts, peanuts, or my personal favorite..chopped pecans)

PREHEAT oven to 400. place crackers in a single layer on foil lined baking pan.

HEAT butter and sugar in saucepan on medium-high heat until butter is melted and mixture is well blended. Bring to a boil; boil 3 minutes without stirring. Spread over crackers.

BAKE 7 minutes. Immediately sprinkle with chopped chocolate; let stand 5 minutes. Spread melted chocolate evenly over ingredients in pan; sprinkle with nuts. Cool. Cut or break into pieces.

Makes 16 servings...prep 10 min...total 32 minutes

I LOVE LOVE LOVE this so simple and fast recipe!!!

Contributed by Tammy [MIKE SHOUP](#)

I remember these cookies since I was a little girl. Every one in my family baked them, my aunts' cookies were always the best.

REAL BUTTER COOKIES

**4 cups flour
1 pound of butter
1 egg
1 cup of sugar
1 teaspoon baking powder
pinch of salt**

mix all ingredients, chill, cut dough in quarters and roll out, cut with cookie cutters. Lightly fork beat one egg and brush on cookies, sprinkle lightly with sugar or colored sprinkles and bake in preheated oven at 350 degrees till nicely brown about 7 to 10 minutes.

enjoy, Irma

<http://www.vsj.cape.com/~sidedoor>

dressed dolls & patterns

E-Bay sellers page:

<http://tinyurl.com/2hqcb>

Contributed by Irma Levy From: [irma lewy](#)

Here is a wonderful link to the history of Victorian Tea parties.

<http://www.victorianbazaar.com/tea.html>

Favorite recipe.

NO BAKE OATMEAL/CHOCOLATE COOKIES

1/4 lb. butter (1/2 c.)

3/4 c. sugar

1/2 c. milk

4 tbsp. cocoa

1/2 c. peanut butter

1 tsp. vanilla

3 c. oats

Bring to a boil butter, sugar, milk and cocoa and boil 3 minutes. Take off stove and add peanut butter, vanilla, oats. Spoon on platter and cool.

Contributed by Kathy Hendricks bonsaikathy@gmail.com

Here is a great cookie recipe for a tea party.

BUTTER ORANGE MINT COOKIES

These melt-in-the-mouth cookies have the distinctive flavor of orange mint.

Yield: about 4 dozen cookies

INGREDIENTS

12 tablespoons softened unsalted butter

2/3 cup sugar

1 large egg, beaten lightly

1/2 teaspoon vanilla extract

1/2 teaspoon peppermint extract, if desired

2 cups unbleached flour, sifted

2 tablespoons minced fresh orange mint leaves or peppermint leaves
Pinch of salt

PREPARATION

- 1). In a bowl with an electric mixer, cream the butter with the sugar. Add the egg, a little at a time, then add the extracts.
- 2). Add the flour, a little at a time, then the orange mint leaves and the salt. Beat the mixture until combined.
- 3). Divide the dough into three parts! Form each part into a log about 1 1/4 inches in diameter. Wrap each dough log in plastic then chill for 1 hour or place in freezer until firm, about 15-20 minutes.
- 4). Preheat oven to 350 degrees. Slice the dough into rounds about 1/4 inch thick and arrange them on baking sheets about 1 inch apart. Bake 10 to 12 minutes or until pale golden. Remove to racks to cool.

Tayna in El Paso

<http://www.jesseandtayna.com/dolls/index.shtml>

Fabrics & Laces For Sale--Check out New Velveteen fabric

Contributed by [Tayna Zayas](#)

NO NAME RECIPE ??????????

- 1 pound unsalted butter, softened
- 1 1/2 cups sugar
- 2 cups firmly-packed brown sugar
- 1 teaspoon vanilla extract
- 3 eggs
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons baking soda
- 6 (1 pound 8 ounces) cups all-purpose flour or bread flour
- 1 (10-ounce) package Hershey's chocolate chunks
- 1 (12-ounce) package Hershey's milk chocolate chips
- 1 (12-ounce) package Hershey's white chocolate chips
- 5 ounces nuts (walnuts, pecans, macadamia, hazelnuts), coarsely chopped

Preheat oven to 325 degrees F. In a large bowl, cream butter, sugars, and vanilla extract; add eggs and beat well.

In another large bowl, whisk salt, baking soda, and flour together;

blend with batter. Add chocolate chunks/chips and nuts.

Using an ice cream scoop, drop dough onto cookie sheets lined with parchment paper (I use the silpads) about one-inch apart. Bake for 10 to 15 minutes or until light brown. Remove from oven and cool on wire racks.

Yields 3 1/2 dozen cookies.

Contributed by bec [rschneiter1963](#)

I absolutely love "Morning Tea" and I've had this website bookmarked for ages on "Tea Time Etiquette"....there's alot of information on the proper way of serving tea as well as customs and expectations.....

One passage of etiquette:

"First, send out invitations to your guests. Invitations are to educate your guests as to what to expect and prepare for, not just to tell them the time and place. For example, sometimes Victorian women used to bring their own tea cups wrapped in special boxes. Perhaps you want them to bring a tea cup or a cake or if it is a garden tea to wear a hat. This information needs to be communicated clearly in the invitation to avoid any embarrassing moments for your guests."

Enjoy the rest of the site at:

<http://www.seedsofknowledge.com/etiquette.html>

Scones

Dried Fruit Scones

1 1/2 teaspoons salt
1 1/2 teaspoons baking soda
6 (1 pound 8 ounces) cups all-purpose flour or bread flour
1 (10-ounce) package Hershey's chocolate chunks
1 (12-ounce) package Hershey's milk chocolate chips
1 (12-ounce) package Hershey's white chocolate chips
5 ounces nuts (walnuts, pecans, macadamia, hazelnuts), coarsely chopped

Preheat oven to 325 degrees F. In a large bowl, cream butter, sugars, and vanilla extract; add eggs and beat well.

In another large bowl, whisk salt, baking soda, and flour together; blend with batter. Add chocolate chunks/chips and nuts.

Using an ice cream scoop, drop dough onto cookie sheets lined with parchment paper (I use the silpads) about one-inch apart. Bake for 10 to 15 minutes or until light brown. Remove from oven and cool on wire racks.

Yields 3 1/2 dozen cookies.

Contributed by Becca : [Beccas S](#)

Robins

Ingredients

100g bar Cadbury Bournville chocolate
3 Tbs condensed milk
25g (1oz) butter
125g (4oz) biscuits, crushed very finely
75g (3oz) desiccated coconut
1 teaspoon rose water, rum or vanilla essence
8 glacé cherries
1 pkt. Cadbury Dairy Milk Chocolate Buttons (optional)
6 or 7 Cadbury '99' Flakes from the family box

Also, you will require

Sweet paper cases

Break the chocolate into a bowl and when melted, stir in the condensed milk and butter. Mix in the biscuits and coconut, add the flavouring and stir well so that there are no white patches. Place in the fridge until the mixture is firm enough to handle, then divide into 12-14 even-sized pieces and roll into balls. Press half a cherry on to the front of each one and a piece of Flake at the other end for a 'tail'. If liked, make a 'beak' from pieces of Button. Lift into paper cases and leave in a cool place to harden completely

Cook's tip: Using broken biscuits from the bottom of the tin adds interest to the recipe and means that it will be slightly different each time it is made, but they must be crushed really finely.

Makes 15

Not from me from Cadbury's lol

Contributed by Ellen Couch [Ellen Couch](#)

Everybody is making cookies and scones but I've a recipe for spread for scones

LEMON CURD

Grated rind and juice of 3 lemons, 3 eggs, 4 oz of butter and 1 cup sugar.

Wash the lemons and grind the rind finely. Place the lemon juice, grated rind, butter and sugar in a bowl set over a saucepan of hot water. Stir until the butter has melted and sugar dissolves. Beat the eggs in a separate

bowl and add slowly to the lemon mixture, stirring steadily. Put all into a

saucepan and cook, stirring occasionally, until sauce thickens.

"Devonshire" Cream (spread for scones)

1/2 cup heavy cream, 2 tablespoons confectioners' sugar and 1/2 cup sour

cream.

In a chilled bowl, beat cream until medium-stiff peaks form, adding sugar during the last few minutes of beating. Fold in sour cream and blend.

Contributed by From: [Hellen van Dorsten](#)

CHOCOLATE CAKE

Chocolate Cake

Ingredients:

2 cups sugar
1-3/4 cups all-purpose flour
3/4 cup HERSHEY'S Cocoa
1-1/2 teaspoons baking powder
1-1/2 teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

"PERFECTLY CHOCOLATE" CHOCOLATE FROSTING(recipe follows)

Directions:

1. Heat oven to 350°F. Grease and flour two 9-inch round baking pans.
2. Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl. Add eggs, milk, oil and vanilla; beat on medium speed of mixer 2 minutes. Stir in boiling water (batter will be thin). Pour batter into prepared pans.
3. Bake 30 to 35 minutes or until wooden pick inserted in center comes out

clean. Cool 10 minutes; remove from pans to wire racks. Cool completely.

Frost with "PERFECTLY CHOCOLATE" CHOCOLATE FROSTING. 10 to 12 servings.

VARIATIONS:

ONE-PAN CAKE: Grease and flour 13x9x2-inch baking pan. Heat oven to 350° F.

Pour batter into prepared pan. Bake 35 to 40 minutes. Cool completely. Frost.

THREE LAYER CAKE: Grease and flour three 8-inch round baking pans. Heat

oven to 350°F. Pour batter into prepared pans. Bake 30 to 35 minutes. Cool

10 minutes; remove from pans to wire racks. Cool completely. Frost.

BUNDT CAKE: Grease and flour 12-cup Bundt pan. Heat oven to 350°F. Pour

batter into prepared pan. Bake 50 to 55 minutes. Cool 15 minutes; remove

from pan to wire rack. Cool completely. Frost.

CUPCAKES: Line muffin cups (2-1/2 inches in diameter) with paper bake cups.

Heat oven to 350°F. Fill cups 2/3 full with batter. Bake 22 to 25 minutes.

Cool completely. Frost. About 30 cupcakes.

"PERFECTLY CHOCOLATE" CHOCOLATE FROSTING

1 stick (1/2 cup) butter or margarine

2/3 cup HERSHEY'S Cocoa

3 cups powdered sugar

1/3 cup milk

1 teaspoon vanilla extract

Melt butter. Stir in cocoa. Alternately add powdered sugar and milk, beating to spreading consistency. Add small amount additional milk, if needed. Stir in vanilla. About 2 cups frosting.

Hmm mouthwatering
Klara

<http://members.lycos.nl/klarameyer>

Proud supporter of www.minidolllist.com

Contributed by [Klara](#)

Favorite Cookie Recipe!

REFRIGERATOR CRISPS

1 C Shortening
1/2 C granulated Sugar
1/2 C brown sugar
1 egg
2 T milk
2 1/4 C sifted flour
1/2 t soda
1/2 t salt
1 t ground cinnamon
1/4 t ground nutmeg
1/4 t ground cloves
1/2 C finely chopped walnuts

Preheat oven to 375 degrees

Cream together shortening and sugars, add egg and milk,
Beat well.

Sift together dry ingredients, stir into creamed mixture.

Add Nuts

Shape in rolls 2 1/2 inches in diameter. Wrap in waxed paper. Chill well.

Slice about 1/4 inch thick. Place 1 inch apart on lightly greased cookie sheet.

Bake at 375 degrees for 5 -7 minutes or until delicately browned.

Remove at once to rack.

Makes about 4 1/2 Dozen.

Shelly-GSOLFOT Website: <http://www.minifinethings.zoomshare.com/>

Shelly@frillsandfancyezine.com

QuarterInchSwaps@yahoogroups.com

<http://community.webshots.com/user/rkymtnhy100>

Contributed by Shelley Norris SNorris353@aol.com

This is the most yummy recipe for Chocolate Chip cookies. I'm not a chocchip fan but I like these. Moist too

CREAMY CHOCOLATE CHIP COOKIES

2 cups flour

1 teaspoon vanilla

1 cup butter or margarine

1 teaspoon baking soda

1/4 cup sugar

3/4 cup packed brown sugar

1 package (4 Oz) Vanilla Instant Pudding

2 eggs

1 package (12 oz) chocolate chips (Nestles is the best)

1 cup chopped nuts (I use English nuts)

Mix flour with baking soda in a small bowl. Combine margarine, sugars, vanilla and pudding in a large mixing bowl and beat until creamy. Beat in eggs. Gradually add flour mixture. Stir in chips and nuts. Batter will be stiff. Drop by teaspoons onto ungreased cookie sheet. Bake at 375 for 8-10

minutes. Makes about 7 dozen. Enjoy!

Huggies

kelly p Contributed by

From: [Kelly](#)

My favorite cookies !!!!

CREAM CHEESE FROSTED CHERRYETTES

2 1/2 c. all purpose flour

3/4 c. confectioners sugar

1/2 tsp. salt

1 c. butter, softened

1 1/2 tsp. vanilla extract

1/2 c. chopped maraschino cherries, drained

1/4 c. chopped pecans and walnuts

In a large bowl, combine the flour, 3/4 cup confectioners sugar, salt, 1 cup butter, 1 teaspoon vanilla and almond extract.

Mix well. Stir in the cherries and pecans.

Shape into 3/4 inch balls. Place 2 inches apart on ungreased cookie sheets.

Bake in a 350 degree oven for 15 to 18 minutes or until smooth.

Generously frost the cooled cookies.

FROSTING:

2 (8 ounce) packages cream cheese, softened

1/2 cup butter, softened

2 cups sifted confectioners' sugar

1 teaspoon vanilla extract

DIRECTIONS:

In a medium bowl, cream together the cream cheese and butter until creamy.

Mix in the vanilla, then gradually stir in the confectioners' sugar. Store in the refrigerator after use.

Makes about 54 cookies.

Terri

<http://community.webshots.com/user/terrisdolls>

on eBay >> terrisdolls

Proud member >> <http://www.minidolllist.com/>

Contributed by Terri Davis

SNOW FLAKE COOKIES

These are nice and easy to make cookies but you want to make them last after you are all done with your baking because you have to leave them in your oven overnight to cool.

Makes 4 dozen

Preheat oven to 375F

Ingredients:

2 egg whites

1 c. mini chocolate chips

1 tsp. vanilla

2/3 c. sugar

1 c. chopped nuts

pinch of salt

Beat egg whites to a peak. While beating, add sugar and continue beating. Fold in choc. chips, nuts, salt and vanilla. Drop by small tsp. on a cookie sheet that is covered with wax paper. Place in oven. Turn oven OFF. Leave until oven is cold. Best done overnight.

Mini doll hugs,

~Lucie~

Lucie Winsky Dolls

<http://luciewinskydolls.com/>

MSATMiniDollsList Moderator
Proud Supporter of the Mini Doll List
<http://www.minidolllist.com/>

Miniature Show Online
<http://community.webshots.com/album/91203190hVPirT/>

Contributed by [Lucie Winsky](#)

SNICKERS COOKIES - Victorian Boot Tip

I love snickers!!! I got this recipe from the Sacramento Bee.

Ingredients

- 1 18-oz tube refrigerated peanut butter cookie dough
- 18 Snicker Brand Minis, unwrapped
- 1 16-oz container vanilla frosting red and green food color

Instructions

Divide dough into 1 tablespoon pieces and flatten. Place a Snickers in the center of each piece of dough. Form the dough into a ball around each Snickers. Place on nonstick cookie sheet and bake in a preheated 350-degree oven for 10 to 12 minutes until golden brown.

Let cookies cool on baking sheet for 3 minutes and then move them to a baking rack or wax paper to cool completely.

Divide frosting into two bowls. Tint one green, the other red. Drizzle the cookies with frosting.

VICTORIAN HINT

If your doll has pumps and you want her to have leather boots, draw a line on her leg where you want the boot top to be. Take some glue and cover the entire pump up to the line. Let the glue get tacky. Take some kleenex and cover the glue. Let it dry. Then paint. Add beads for buttons or decorate as desired.

You can make gloves this way too!

Marsha, Administrator & Proud Moderator
of the MiniDollList, the place to get your mini-doll fix

For dolls with attitude check out ****Marsha's Sassy Mini Dolls****

<http://www.PictureTrail.com/muscka>

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of the MiniDollList, the place to get your mini-doll fix

For dolls with attitude check out ****Marsha's Sassy Mini Dolls****

<http://www.PictureTrail.com/muscka>

Contributed by From: muscka@aol.com

Here is a wonderful cookie recipe that is probably of victorian origin. I know for sure it was a pre WWII recipe and my mother said she had them as a child and she was born in 1907.

CREAM WAFERS

1 cup soft butter (must be real butter)
2 cup flour

1/3 cup thick cream

Mix ingredients together well. Chill

Roll out 1/8 inch thick on floured board and cut with 1 1/2 inch cookie cutter. Patcoat both sides of cookie with granulated sugar. Prick with a fork about 4 times

Bake 375 degrees 7 to 9 minutes (just golden on edges)

For diabetics I have baked and then coated with sugar twin-Splenda ma work well for diabetics too.

Optional filling

1/4 cup soft butter

3/4 cup powdered sugar

1 egg yolk

1 teaspoon vanilla

Blend together and join two cookies.

Contributed by From: [Beth Lane](#)

GRANDMOM LUCY'S ORANGE CRISPIES

Ingredients

1 cup sugar

1 cup shortening

1 large egg

1-1/2 teaspoons orange extract

1-1/2 cups all-purpose flour

1 teaspoon salt

Cooking Instructions

Makes 5 dozen

Preparation: 15 minutes

Bake: 10 minutes per batch

Beat 1 cup sugar and 1 cup shortening at low speed with an electric

mixer

until creamy. Add egg and orange extract, beating until blended.

Gradually

add flour and salt, beating dough until light and fluffy after each addition.

Drop mixture by rounded teaspoonfuls, 2 inches apart, onto ungreased baking sheets.

Bake at 375 degrees for 10 minutes or just until edges begin to brown; remove to wire racks to cool.

Contributed by [Shelly Hawley-Yan](#)

Here is a GREAT resource for info on the Victorian era:

<http://www.victorianstation.com/lifestylemenu.htm>

A Victorian Tea Party is something of a cross between a formal sit-down function and a buffet because you are offering hors d'oeuvres-type finger foods in an elegant, seated environment. Following are a few hosting tips you might want to consider for your Victorian Tea Party:

A centerpiece is not necessary since the tea service itself will provide a focal point.

However, you may choose to enhance your table with a spray of roses or a delicate floral arrangement.

Be sure that any centerpiece is low enough to allow guests to easily see over and around.

Plan to have at least two of each type of hors d'oeuvres for each guest.

Have places set for each guest. You need only set a minimum of cutlery and dishes, though. Set places with napkins, cups and saucers, dessert plates, dessert forks, tea spoons and butter knives.

Remember when placing cutlery that forks go on the left, spoons and knives on the right. Place knives with blades pointed toward the plate.

Because you will be serving finger foods, you may also set a finger bowl of warm water at each setting. Garnish with a lemon and sprig of mint or a tiny rosebud.

Etiquette was extremely important in every day life during the Victorian

era.

SHY - Official Head Bird-Brain and Resident Herbalist

Vice Oz and Siggie Monitor

Office #36 - T3C and the Garden Shed, ABC* AS PI GSOLFOT

(Oz -5 hours)

The strangest family you will ever WANT to belong to!

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(())

/"---"/

Shelly in Mono Mills, ON Canada

www3.sympatico.ca/dragon.wings

email: dragon.wings@sympatico.ca

ANZAC BISCUITS

Ingredients

1 cup rolled oats

1 cup plain flour

1/2 cup sugar

3/4 cup desiccated coconut

2 tablespoons golden syrup

1/2 cup butter

1/2 teaspoon bicarbonate of soda

1 tablespoon boiling water

Pinch salt

Method

Heat oven to 150-160c

Mix oats, flour, sugar and coconut together.

Melt syrup and butter together.

Mix soda with boiling water and add to melted butter and syrup.

Add to dry ingredients.

Place teaspoonfuls of mixture well spaced on a greased slide.

Bake in slow oven.

Makes 50

Contributed by [Maureen Clarke](#)

Victorian Recipe:

During Queen Victoria's 64-year reign, afternoon tea became a beloved English tradition. This simple, very pretty sponge cake, filled with a layer of jam and whipped cream, was one of the queen's favorites.

VICTORIA SPONGE

Yields: 1 7-inch, 2-layer cake

Work Time: 20 minutes

Total Time: 50 minutes

The Cake:

1/2 cup (1 stick) unsalted butter

3 large eggs, room temperature

1 tablespoon milk, room temperature

2/3 cup sugar

1 cup all-purpose flour

1 teaspoon baking powder

Salt

Confectioner's sugar

The Filling:

1 cup heavy cream

5 tablespoons strawberry or raspberry jam

1. Preheat the oven to 375 degrees F.
2. Grease and flour 2 7-inch round cake pans.
3. Melt butter in a small saucepan over low heat, or in a microwave.
4. In a medium bowl, beat together eggs and milk. Add sugar and beat hard until thoroughly combined.

5. Sift together the flour, baking powder, and a pinch of salt, then fold gently into egg mixture. Stir in melted butter and mix well with a wooden

spoon just until the butter is thoroughly incorporated into the batter.

6. Divide batter between the 2 prepared pans. Bake 12 to 15 minutes, or

until the cakes have risen and turned golden. They should spring back when

pressed lightly with a finger.

7. Remove from oven. Cool in the pans for 10 minutes, then turn out onto a

rack to cool completely before filling.

8. Choose one of the cakes as the bottom layer. If necessary, trim the top

with a knife so it is flat.

8. Whip the cream until stiff. Spread top of bottom cake layer with jam.

Spread a layer of whipped cream on top of jam. Place second cake flat side

down on top of filling.

9. To decorate, place a 7-inch doily on cake top and lightly sift confectioner's sugar over it. Carefully remove doily, leaving a lacy pattern

on cake. If strawberries are available, an alternative decoration is to pipe

a ring of whipped cream rosettes around cake, setting a single lush strawberry in the center of each rosette.

10. Cut in wedges to serve.

Sally Scherrer

Blank \$ China Painted Dolls

<http://www.members.cox.net/sallyscherrer/index.htm>

Contributed by From: [SallyScherrer](#)

This recipe came from the " I'VE GOT TO HAVE THAT RECIPE Cookbook" published by the Santa Cruz (California) Junior Women's Club in 1985. The person supplying the recipe was Cathy Hargens. Believe me, they sound weird but are delicious !

TEA ROOM POTATO CHIP COOKIES

1 lb butter (or margarine)
1 C sugar
2 C crushed potato chips
2 tsp vanilla
3 1/2 C flour
Powdered sugar

Cream butter and sugar, Mix in vanilla, flour and crushed chips. Drop on cookie sheet. Press down with thumb or spoon.

Bake 15 to 20 minutes at 325 degrees.

When cool, sprinkle with powdered sugar.

Contributed by From: Moonyeen Moller

CHOCOLATE MINT SNAPPERS

6 ounces chocolate chips
 $\frac{1}{4}$ cup corn syrup
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup sugar
1 egg
 $\frac{3}{4}$ teaspoon peppermint extract
2 cups flour, sifted
2 teaspoons baking soda

$\frac{1}{2}$ teaspoons salt
1 teaspoons cinnamon

Preheat oven to 350 degrees. In double boiler, melt chips. Remove from heat and add corn syrup. With an electric mixer cream butter, sugar and eggs. Add melted chocolate and peppermint extract. Sift in dry ingredients and mix until blended. Shape into small balls. Roll in granulated sugar. Place 3" apart on ungreased baking pan. Bake for approximately 10 minutes. Let cool on baking sheet for a few minutes before removing. Makes 4-5 dozen cookies.

Mini Smooches,
Pearl :)

Here is a great recipe to make at the end of the day when you are tired of baking. ONLY three ingredients!!

PECAN PRALINES

1 cup firmly packed light brown sugar
1 egg white beaten
1 1/2 cups chopped pecans, lightly toasted

IMPORTANT

preheat oven to 400 degrees. stir together brown sugar and beaten egg

white

fold in chopped pecans

Drop by heaping tablespoonfuls unto a heavy-duty aluminum foil-lined baking sheet

TURN OFF oven; place baking sheet in oven and let pralines stand 8 hours in oven

Yummy

Contributed by Carol Hudson jpcdhudson@myvine.com

As a children we went to grandmother's house for high tea and a sleepover when the adults had an evening engagement. It was a bit scary as she was a true Victorian Lady and absolutely best manners were required, even for 5 year olds. It was really a light supper served around 5:00 pm with wee sandwiches, scones, and tea cakes. No peeking at the sandwich filling... if you didn't like it you choked it down because you wouldn't get another. I must admit that the dog often got mine which is probably why he was so round. I was very good at snitching an extra cake though. Children were served cambric tea, very weak with lots of milk and sugar but adults were given a choice of 2 "English" teas, lemon, sugar, or cream. Always little squares of sugar-sugar lumps, not ground sugar. No Lipton or Red Rose tea allowed. Her tea service totally enthralled me... the hot water pot held over the alcohol burner on a cradle for easy pouring, all the sugar tongs, lemon tongs, bowls and tiered trays. I really wanted to play with it all but being a klutz, I was not allowed anywhere near the tea table. After tea the children were sent off to get ready for bed while the adults got ready for their evening activities.

This tea treat comes from the early 40s. Coconut bars. Now I do not like coconut... not in candy, not on frosting, not in salads but these are good, fast and easy. It must be the toasting that does it.

COCONUT BARS

You'll need

package of shredded coconut
a can of sweetened condensed milk
about 8 slices of soft "Wonder" type bread (forget the good stuff here,
it doesn't work)
broiler pan covered with tin foil or parchment paper

Cut the crusts off the bread, then slice into fingers
Dip both sides into sweetened condensed milk then into coconut to coat.
Place on broiler pan and put under broiler for about 5 minutes until the
coconut starts to brown.
Slide off onto a plate and enjoy.

Sammy Smith" <sammylass@comcast.net>

Message: 19

Date: Sun, 4 Dec 2005 00:55:28 -0700

From: "Bev Robertson" <bevandjack@comcast.net>

Subject: 5 o'clock tea Opps!

I'm so brilliant!! Here's the picture from my 1897 cookbook
"20th Century
Cook Book" by Maud C. Cooke. Interesting! Picture to the
picture list.

Bev in Colo

bevandjack@comcast.net

Stash Coordinator Extraordinaire

www.minidolllist.com

My favorite cookie for Christmas is the Rosette.

These are made with the patty shell molds. You follow the recipe on the mold box.

ROSETTE

1 1/3 cups of all purpose flour

1 cup milk

1/2 tsp salt

3 tsps sugar

1 egg

food coloring (optional)

Mix all ingredients into a smooth batter.

Heat 24 oz of cooking oil to 365 degrees.

Dip the patty mold into the batter then into the hot oil.

Hold for about 45 seconds until golden brown. Remove from the oil and drop

onto paper towel and sprinkle with powdered sugar.

I have some very old cookbooks from the 1800's. They don't list many cookies

LOL But here is one recipe from the 1883 cookbook.

Ginger cookies

2 cups of New Orleans molasses

1 cup of butter

1 cup hot water

2 teaspoons soda

1 teaspoon of alum

1 teaspoon of ginger

Dissolve alum and soda separately in the water, and pour in other

ingredients. Mix in enough flour to roll out soft. bake in a quick oven.

Now please don't ask in to figure out some of the ingredients or what a

quick oven is! <G> I baked them in 375 degree oven. They were very good.

Your Full name: Bev Robertson

MiniDollList name: Bev in Colo

Your email address: bevandjack@comcast.net

Business name (if applicable) N/A

Website (if applicable) N/A

TIP or TRICK: Take a round toothpick and sand the ends flat. Then sand the whole toothpick until it is smooth and the ends are round. This makes the very best sculpting tool for mini dolls made of poly-clay!!

Bev in Colo

bevandjack@comcast.net

Stash Coordinator Extraordinaire

www.minidolllist.com

-----Original Message-----

From: [Moonyeen Moller](#)

Date: 12/04/05 11:15:03

To: [Dana](#)

Subject: Re: recipes

Thanks Dana

You've made my day

and my month

and my year

and - - - -

I have quite a few of the recipes already as I was sending them on the Elizabeth Bases.

You mentioned in "BOOK FORM" - one page per recipe ? ? So --

o What size book do you have in mind?

- o Black and white or Color?
- o For the font and size of print
Comix Sans 14 pt?

Moonyeen

hey you! Ah you know like so way more then me <G> basically this is my idea one side of the page a recipe ... on the other a *recipe of favorite doll hint/tip* from a professional etc. I'd like to get this to send out/ etc February 1st other than that your the professional ... let me know what you think!! I bow to you <G> hahahah big hug!
DANA

Ooops black and white (less expensive for

Could we use something like this for the cover? It should be beyond
copyright time???

D

-----Original Message-----

From: Bev Robertson
Date: 12/04/05 02:32:09
To: MSATDollPixs
Cc: MSATMiniDolls@yahoogroups.com
Subject: [MSATDollPictures] 5 o'clock tea Opps!

I'm so brilliant!! Here's the picture from my 1897 cookbook "20th Century Cook Book" by Maud C. Cooke. Interesting! Picture to the picture list.

Bev in Colo

bevandjack@comcast.net

Stash Coordinator Extraordinaire

www.minidolllist.com

Message: 16

Date: Sun, 04 Dec 2005 02:45:58 -0000

From: "Kathy H" <bonsaikathy@gmail.com>

Subject: Re: WINNER

Bec you won. Don't know too much

> about you --- so if you can write the list --- let them
know abit about

> yourself .

> DANA*****8

Dana,

I was so excited when I saw Bec's name. I talked Bec into
joining the

group and she's the one that called me at home to tell me I
won Barat.

:) CONGRATULATIONS Bec!!!!!!! I'm really happy for you girl.

Kathy

www.bonsaikathy.com

I like the red/white theme ... and if we go with option 2 - which I too like ... do you
cut the paper on a papercutter to get that size? If so -- not sure if its a time wise
thing for me --- but might see what it costs to get printed at a local printers and
then it would be better and no worries! I DOOOO like the size!

Dana

The Red and White would be for only
a few select pages -- Front Cover, Back
Cover and maybe the intro. I'll go look
at the colors available -- there's RED
and then there's RED.

I prefer option 2 size -- it seems to be a standard for this sort of thing.

I plan on doing the printing -- the color work on my Canon Ink Jet. The black-and white will probably be done at Staples -- or for that matter I can probably do it at home on my own LaserJet. I'm going to have to print both sides of the paper, and that would run about 12 cents per page

For software, I still use a very old version of Lotus 123 for my book making and not very many people have the program, or for that matter, have even heard of it. This is what I've used for over 6 years creating Blurette's student handbooks. I can easily control the output, and set margins and paragraphs to suit the way I want it to look

I can use the paper cutter at Staples to cut to size.

There's still the problem of how to bind. What I use for Bloat's books is a product called Staples slide grip report covers. There's 50 in a package and the package runs in the neighborhood of \$19.00, or is it \$10.99. They would need to be trimmed to fit as they are 8-1/2 x 11

-- the spines are 11 can be run through the table saw --
the spines that is.

I guess what I'm saying, is tell me how many of these
booklets you need, and I'll make them and ship them to
you.

If this all sounds OK to you, I'll make up a prototype
and maybe it will be ready in a week or so ??

Oh -- I know I'm to include each person's name --
do you want or not want their email address to show?

Gb` you have any DingBats or art work you want included
please send I can incorporate into the pages.

Also at some point will need the "words of Wisdom" for
the left hand facing pages (I think that's what you said
you wanted.

Sorry to deluge you with an overload of information and
questions -- but I've learned by experience not to go too
far until you know what the "client" wants - - -

hmmmmmmmmmm

Hey you!!! Wow I'm so overwhelmed you are working on this and it sounds
SOOOO GREAT!! Ok ... here is my input.

Lets do 25 books ... that way incase they don't sell I can easily pay for it out my pocket to you without having to worry! You never know - somethings sell out instantly and some never do!!

So figure out the rough estimate of cost --- and when I get back from FL I'll see about sending you a downpayment ok!!!

Now for the other items....

The person who's recipe it is ... should also contribute the HOW TO recipe to go with it. Can you just send a short email to the list telling them to send you a how to or do you want me to (again this is ONLY for people whose recipe is sent).

Example -

Jo Blow sends a Blow up cake recipe (these I sent you)
Then she also sends you a favorite how to tip, recipe for doll creation etc

Then she gets credit on the page ... and I would think email would be awesome too! OR her preference for URL to website. The binding that you normally use sounds fine!! Just add it into the cost and figure out how \$\$ 25 would be.

Lastly for dingbats ... if on the introduction page you just do a little write up about the minidolllist and then when you put owned by DANA include this dingbat (I'm trying to get standardized logo for all my projects)

That would be cool! THANK YOU!
DANA

hahahah ... just somewhere on the info page is fine!
Dana

-----Original Message-----

From: Moonyeen Moller
Date: 12/04/05 18:33:43
To: Dana
Subject: Book Info MM-2

I feel like such a dunce !!!

**I managed to pick up the logo off of
your page of romance -- it looks better
with the black background - by-the-way**

But now I can't remember what I'm supposed to do with it ?

Golly gee

Hey you! That would be so absolutely wonderful!! I only had YOU and like 4 girls from UK/Holland whose English is marginal at best <G> BIG Load off my shoulders! Just trying to reach for those fun projects that we can do for the list and still get a bit of fund raising in as well!! I don't need it until February 1st and will be emailing them to you as I have them (one email at a time). Now to organize the beauty contest EEeekkk ... and dress two dolls before I leave for convention!!

THANK THANK YOU !!! As to format or whatever ... just whatever it takes to print it out in book form on my printer ... 1) some kind of cover (just simple wording is fine ... you're better at this than me <G>) 2 - intro saying something like international receipes for Victorian tea cookies etc by minidolllist members and some basic info on us and thats it!

WOW --- thank you so much!!!!
DANA

-----Original Message-----

From: Moonyeen Moller
Date: 12/03/05 23:08:15
To: Dana
Subject: Victorian Cookies Cookbook and stuff

Would you like for me to put the recipes together?

**I have quite a few of them in a word document already.
It looks like there needs to be quite a bit of editing and
cleaning up to do.**

Moonyeen
moonyeen@sbcglobal.net

