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FAVORITE
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RECIPES



of the

-ST. PHILIP'S CHURCH-
TEA ROOM

HUGUENOT TORTE

from *Charleston Receipts* by Cornelius Huguenin (Evelyn Anderson)

4 eggs
3 cups sugar
8 tablespoons flour
5 teaspoons baking powder
1/2 teaspoon salt
2 cups chopped tart cooking apples
2 cups chopped pecans or walnuts
2 teaspoons vanilla

Beat whole eggs in electric mixer or with rotary beater until very frothy and lemon-colored. Add other ingredients in above order. Pour into two well-buttered baking pans about 8 by 12 inches. Bake in 325 degree oven about 45 minutes or until crusty and brown. To serve, scoop up with pancake turner (keeping crusty part on top), pile on large plate and cover with whipped cream and a sprinkling of the chopped nuts, or make 16 individual servings.

COCONUT CAKE

3 sticks unsalted butter softened
2 cups sugar
5 eggs at room temperature
1 1/2 t. vanilla extract
1 1/2 t. almond extract
1 1/2 t. lemon extract
3 cups all purpose flour
1 t. baking powder
1/2 t. baking soda
1/2 t. salt
1 cup buttermilk
14 oz. sweetened shredded coconut (Half for cake, half for icing)
2 cans of coconut juice (NOT COCONUT MILK)

Recipe continues on the next page

COCONUT CAKE

Preheat oven to 325. Butter three 8 inch round cake pans or two 9 inch pans. Dust with flour. Cut a piece of parchment paper to fit the bottom of each pan and butter parchment.

Sift together flour, baking powder, baking soda and salt. Set aside.

In the bowl of a standing mixer fitted with the paddle attachment, cream butter and sugar together until fluffy—about 5 minutes. Add eggs, one at a time, blending well after each addition. Add the extracts.

Add the flour mixture and buttermilk alternately in three additions, beginning and ending with flour. Fold in half of the coconut (7 oz.). Bake until the tops of the cakes are brown and a toothpick comes out clean (about 30 min.). Cool in pan for 10 minutes. Remove to racks and cool completely.

Poke holes in cakes and pour coconut juice evenly over cakes. Cover and refrigerate overnight. Remove cakes from fridge and frost with Cream Cheese Icing (*see icing recipe on separate card*).

Refrigerate cake for 24 hours before serving.

Leftover cake **MUST** be refrigerated.

CREAM CHEESE ICING

1 lb. cream cheese at room temp.
2 sticks unsalted butter at room temp.
1 t. vanilla extract
1 t. almond extract
1 t. lemon extract
1 T lemon zest
1 - 1 1/2 pounds confectioner's sugar
Shredded coconut

Beat cream cheese and butter until smooth. Add extracts and zest. Sift in the confectioner's sugar and mix until smooth. Add some of the remaining coconut to icing, reserving some for top of cake.

CHess PIE

2 cups granulated sugar
1 tablespoon all purpose flour
2 tablespoons yellow cornmeal
1/2 cup (1 stick) butter, melted
1 tablespoon white vinegar
1/2 teaspoon vanilla extract
4 eggs
1/4 cup buttermilk
1/4 teaspoon salt
1 unbaked (9 inch) Pastry Piecrust

Preheat oven to 350 degrees. In a large bowl combine the sugar, flour, cornmeal, butter, white vinegar, vanilla, eggs, buttermilk and salt. Mix well. Pour mixture into the piecrust. Bake for 50 minutes. Cool on a wire rack before serving.

CHOCOLATE CHESS PIE

- 2 cups granulated sugar
- 5 tablespoons unsweetened cocoa powder
- 2 tablespoons all purpose flour
- 3 eggs beaten
- 3/4 cup evaporated milk
- 1/2 cup (1 stick) margarine, melted
- 1 unbaked pie shell (1 deep-dish or 2 regular)

Preheat oven to 325 degrees. In a medium size mixing bowl combine the sugar, cocoa powder and flour. Add the eggs, milk and margarine. Blend well. Pour into the unbaked pie shell. Bake for 45 minutes for regular pies or about 1 hour for a deep dish pie (or until a knife inserted in the center comes out clean).

TRIPLE CHOCOLATE CAKE

CAKE - 1 package Devil's Food cake mix
1 (3 ounce) package chocolate instant pudding
4 eggs
1 $\frac{1}{3}$ cups water
1/2 cup vegetable oil
1 cup chocolate chips

ICING - 8 ounces semisweet chocolate
8 ounces butter
2 tablespoons light corn syrup

Preheat oven to 350 degrees. Butter a 10 inch Bundt pan. Set aside. For the cake: combine the cake mix, pudding, eggs, water and vegetable oil in a bowl. Mix well, about 3 minutes. Stir in chocolate chips. Pour in buttered Bundt pan. Bake for 50 minutes or until done. Cool and drizzle with chocolate icing.

For the icing: in a saucepan, melt the butter and chocolate. Stir in light corn syrup and stir until smooth.

EASY KEY LIME PIE

1/2 cup Key Lime juice

1 (14 ounce) can sweetened condensed milk

1/2 teaspoon grated lime zest, optional

1 (8 ounce) container frozen nondairy topping

1 prepared graham cracker or chocolate crumb crust

Whisk together lime juice, milk and zest. Fold in whipped topping. Pour into graham cracker or chocolate crumb crust. Refrigerate.

The Tea Room Tradition at St. Philip's

The Tea Room (formerly The Tea Garden) is a St. Philip's tradition that began in 1952 by the Women's Auxiliary and directed by Mrs. Carlton Davies (Hattie). In its first years, the Tea Room was held in the old "Shell Shop," now known as the Tea Garden House. The Tea Room tradition was reintroduced in 2003. Lunch is served daily (weekdays only) for one week in the Spring and is served in St. Philip's beautifully renovated Parish House. Many volunteers, men, women, and youth donate their time, talents and treasures to this project.

Thank you for supporting the St. Philip's Tea Room by purchasing these recipes. Proceeds from the Tea Room will benefit St. Philip's World and Home Missions, St. Philip's Choirs, and Junior and Senior High Youth Ministries.

ST PHILIP'S CHURCH

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