

To all our Bake Shop and Tea Table Bakers:

We've built our reputation on the quality, assortment, and TLC that goes into our food because it's homemade. Nobody buys a ticket to eat store-bought cookies, so please bake something!

For our Bake Shop:

- Use clear, rather than colored or printed, containers, plastic wrap and cellophane. The customer wants to see all that homemade goodness inside.
- Labels can be computer-printed or legibly hand-written.
- It's helpful to price in even dollar amounts.
- If products contain nuts/peanuts, that information should be stated in case of allergies.
- Use descriptive titles. Saying "Chewy Fudge Brownies" sounds more alluring than just plain old "Brownies".
- Ideally, bake sale products are delivered to the church lounge the day before the Tea, clearly marked "Bake Sale".
- **Please do NOT bring anything that requires refrigeration!**

Questions? Angee Carroll (316) 761-1784,
acarroll29@att.net

For our Tea Table:

- Anything made mini-muffin size is the "right" size for the tea table.
- Ideally, sweets are delivered to the tray room (church lounge) the day before the Tea, clearly marked "Tea Table". This lets us see how much we have to work with. However, if you've made something like chocolate-dipped strawberries, these can be delivered the morning of the Tea.
- **Please do NOT bring anything that requires refrigeration!**
- Our famous Mrs. Wintle's Lemon Curd Tarts are on the tea table throughout the tea, so we need lots! Please pick up a copy of the recipe near the front desk and try the shortcuts using pre-made pie crust and your microwave.

Questions? Peggy Zerger (316) 993-4907

Remember, you're not limited to cookies and tarts. We can use tea breads in the kitchen and the Bake Shop. In the kitchen, we make lovely tea sandwiches when we spread slices with cream cheese. The Bake Shop would welcome small foil pans of various breads. Another option- bake them into mini muffins for the tea table. Even if you start with a mix, they're still homemade, they're fresh from your oven, and they make your whole house smell good! Check out the Olde English Tea Handbook on Realm for more recipes and ideas. Here are a few:

Shortcut Banana Bread

1 box (18-1/4 oz.) yellow cake mix

1 egg

½ C. milk

Topping:

1/3 C. packed brown sugar

1 tsp. ground cinnamon

Peg Bowman

1 C. mashed bananas (about 3)

½ C. chopped pecans or walnuts

½ C. dried cranberries (optional)

¼ C. finely chopped nuts

In a large bowl, stir together cake mix, egg, milk, and bananas. Mix thoroughly and stir in nuts and cranberries. Pour into 2 greased and floured loaf pans (8 x 4-inches). Combine topping ingredients and sprinkle over the batter. Swirl through with a knife. Bake at 350 degrees for 40-45 minutes until a toothpick inserted in the center comes out clean. Cool on a rack before wrapping or slicing. (Chocolate cake mix can be substituted and chocolate chips used in place of the cranberries to make chocolate banana nut bread.)

Butter Brickle Bread

1 pkg. butter brickle cake mix*
 1 pkg. instant coconut pudding mix *
 1 ¼ C. cooking oil

In a large mixing bowl, combine cake mix, pudding mix, oil, eggs, and water. Blend thoroughly and stir in nuts. Spoon into 2 well-greased and floured loaf pans. Bake at 300 degrees for 15 minutes, then increase oven temperature to 350 degrees and bake 45 minutes longer. Test for doneness.

*or other flavors

Old English Tea**Katherine Van Keuren**

4 eggs, beaten
 1 C. hot water
 ¾ C. chopped nuts

Patty's Cranberry Orange Bread**Patty Schmidt**

3 Tbsp. oil
 8 oz. (1 cup) orange marmalade
 1 can (14 oz.) whole cranberry sauce
 1 C. chopped pecans or walnuts

¼ C. sugar
 2 C. flour
 1 ½ tsp. baking powder
 ½ tsp. salt **and** ½ tsp. baking soda

Preheat oven to 325-degrees.

In a medium mixing bowl, combine oil, marmalade, cranberry sauce, pecans, and sugar. Combine dry ingredients and add to marmalade mixture, stirring until thoroughly moistened. Spoon into greased loaf pan(s). Bake for 1 hour until a toothpick inserted in the center comes out clean.

Adjust baking time to size of pans used.

This can be sprinkled with turbinado sugar before baking. Do not underbake because this becomes more moist the second day. Delicious spread with cream cheese. Try Dollar Tree for orange marmalade and foil loaf pans.

Strawberry Banana Bread**Wichita Eagle****8-24-1994**

1 C. chopped strawberries
 2 Tbsp. sugar + ½ C. sugar
 2 C. flour
 2 tsp. baking powder
 ¼ tsp. salt
 Turbinado sugar (Sugar in the Raw), optional

2 C. mashed, ripe bananas
 ½ C. milk
 1 egg
 1 Tbsp. vegetable oil
 2 tsp. vanilla

Preheat oven to 350 degrees. Combine strawberries with 2 Tbsp. sugar and set aside.

Combine ½ C. sugar, flour, baking powder, and salt. In a separate bowl. Stir together bananas, milk, egg, oil and vanilla. Add to dry ingredients and fold in strawberries. Spoon into greased loaf pan (8 ½" x 4 1/2"). Sprinkle top with turbinado sugar (adds a nice crunch). Bake 50-60 minutes until a toothpick inserted in the center comes out clean. Adjust baking time if using different pan sizes.

Sunny Orange Bread**Peg Bowman****Wichita Eagle**

1 large orange
 ¾ C. water
 1 C. sugar
 2 C. flour
 1 ½ tsp. baking powder
 ½ tsp. baking soda

1 tsp. salt
 ¼ C. butter
 1 egg, beaten
 1 tsp. vanilla
 1 Tbs. sugar

Preheat oven to 350 degrees. Wash orange well and slice off ends. Cut into chunks, remove any seeds and large pieces of membrane. Combine with water in a blender and pulse until not quite pureed but still has a bit of texture. Set aside.

In a bowl, combine sugar, flour, baking powder, baking soda, and salt. Cut in butter until mixture is crumbly. Add reserved orange mixture, egg, and vanilla. Stir until just moist. Spoon into greased 9x5x3-inch loaf pan. Sprinkle with sugar. Bake for 45 minutes or until a tooth pick inserted in the center comes out clean. Cool on a wire rack. Makes 1 loaf.