

Recipes from
our staff
and volunteers



THE CLAY & GLASS
EARTH • FIRE • LIGHT

TEATIME

While visiting friends in Glasgow, Scotland, my partner and I went for an afternoon tea at The Willow Tea Rooms on Sauchiehall Street. Designed by the Scottish architect, designer, and artist Charles Rennie Mackintosh (1868-1928), The Willow opened in 1903. It is one of Catherine Cranston's Tea Rooms. Known as Kate Cranston or Miss Cranston (1849-1934), she was a leading figure in the development of tea rooms; her father was a baker and pastry maker, and owned a hotel in Glasgow; her older brother Stuart (1848-1921) was a tea dealer and owner of three tea shops that offered patrons a small selection of sandwiches. Catherine would bring elegance and refinement to tearooms in a time of temperance where the hot beverage was offered as an alternative to alcohol. She opened her first one in 1878 and set the standard for service, quality and cleanliness. By the late 1880s, tea rooms were found in fine hotels and other locations across Britain and in America.

So, there we were, surrounded by the Art Nouveau décor of the tearoom, having a glass of bubbly followed by sandwiches and sweets that made for a memorable experience with special friends. Although we chose something different, we could have opted for their Classic Afternoon Tea that came in a "tiered tea stand in celebration of 1903, the year of the tea rooms original opening. With your choice of loose-leaf teas or freshly ground coffees. Elegant finger sandwiches, plain and fruit scones with clotted cream and preserves and a selection of homemade cakes." The selection of sandwiches included ham, smoked salmon, chicken, egg and of course, cucumber. The sweets were as varied with meringues, tarts, cakes, and French pastries. The list of teas was extensive and included various kinds of black, green and white, herbal and flavoured ones.

During that same trip, my partner and I passed a few days in London, UK. Apart from the Chelsea Flower Show which was on my bucket list for years, we paid particular attention to afternoon tea offerings in various locations collecting menus and ideas. Our research took us to Fortnum & Mason, the British Museum and a few restaurants. We were in research mode for the first Canadian Clay & Glass Gallery Tea fundraiser.

Under the theme of the Mad Hatter Tea Party, this fundraiser offered a full service afternoon tea that also included a fascinator workshop, a talk on the origin

of the teapot, a small exhibition of teapots from our collection, and a silent auction. Each participant went home with a special-edition teacup and saucer by potter Scott Barnim bearing our logo. The sold-out event supported our exhibitions and education programming. Following its success, we decided that tea parties would now be part of our fundraising enterprises... but how to do this in Covid times?

Scott Barnim confirmed early this year that he was going to once again offer us 150 teacups and saucers with our logo for a fundraising campaign. The Gallery team decided to organize an Afternoon Tea at Home, and with the addition of a cookbook with ideas and recipes from staff and volunteers, the fundraiser began to take shape. In the previous pages, you saw the selection of recipes for scones, cookies, sweets and sandwiches. Sponsors joined us again this year in our effort, so we can offer kits for sale that include teacups and saucers, jams, teas, gift certificates and of course, this cookbook.

Your afternoon tea should include three services. The first one will be sandwiches that tend to be bite-sized and crustless. To make finger sandwiches, start with your favourite bread, add some butter (flavoured or plain) and the filling. Cut the crust and then cut in small rectangles, squares, or triangles. Fillings can include cucumber and chive butter, ham and cheese, egg salad, tuna salad, roast beef and watercress, or smoked salmon and cream cheese. For each of your guests, put one of each in a plate, decorate with a fresh bouquet of parsley, and serve. Your second course should be scones with clotted cream and jam. You will find a few recipes in these pages. If you have a three-tier server, the sandwiches could be at the bottom, with the scones on the second level. The sweets then crown your server, and your event.

Bring it to the table and serve with a few (two or three) of your favourite teas and enjoy.

On behalf of the Canadian Clay & Glass Gallery Board, staff, and volunteers, we thank our sponsors, funders, and you for your support!

Denis Longchamps, PhD

Executive Director and Chief Curator
Canadian Clay & Glass Gallery



Bread (Croissant) Pudding

3 cups milk (or part cream)

3 eggs

½ cup sugar

½ pound 2-day old bread (or croissants) rough cubed

1 teaspoon vanilla

1 Tablespoon sugar and ½ teaspoon cinnamon

(Apple version) one apple finely cubed and dusted in cinnamon and sugar

1. My favourite for this recipe is when I find a bag of day old croissant at the store, but any bread will do. You can adjust the richness by using cream instead of milk. Beat together the eggs and the sugar, add the milk and the vanilla. Rough cube the bag of croissant. Add to the bowl of egg-milk mixture, pushing down with your hand to make sure everything is saturated.

2. If you choose to add the apple, this is the time. I choose a 9 x 9 ovenware dish from my showroom, butter the inside and turn the pudding mixture into the oven dish.

3. Sprinkle the top with the tablespoon of sugar and cinnamon.

4. Bake at 350 for about 40 minutes, the center should pierce test clean but still be a bit wobbly.

If you think your arteries can take it, serve with a bit of cream.

Scott Barnim,

Potter and Sponsor



Madeleines

77g eggs
67g granulated sugar
12g honey
65g all-purpose flour
85g unsalted butter, melted and cooled
3g baking powder
1 lemon for zest
vanilla extract
generous pinch salt
Confectioners'sugar for dusting

1. Preheat an oven to 375°F (190°C). Using a pastry brush, brush softened butter over each of the 12 molds in a madeleine pan. Dust the molds with flour, tilting the pan to coat the surfaces evenly. Turn the pan upside down and tap or shake it gently to dislodge the excess flour.
2. In a large bowl, combine the eggs, granulated sugar & lemon zest, honey and salt. Using a wire whisk or a handheld mixer on medium-high speed, beat vigorously until pale, thick and fluffy.
3. Add the vanilla extracts. Sprinkle the sifted flour and baking powder over the egg mixture and stir or beat on low speed to incorporate.
4. Using a rubber spatula, gently fold in the melted butter just until blended. Pour the batter into the prepared molds, Bake the madeleines for 12 minutes.
5. Remove the pan from the oven and invert it over a wire rack. Let the madeleines cool on the rack. Using a fine-mesh sieve, dust the tops with confectioners' sugar and serve.



Financier

110g egg whites
44g all-purpose flour
46g almond powder
102g granulated sugar
17g honey
110g egg whites
127g unsalted butter for browning
generous pinch salt
vanilla extract

1. Preheat the oven to 375°F/180°C. Using a pastry brush, brush softened butter over each of the 12 molds in a mini muffin pan.
2. In a large bowl, sift together the all-purpose flour and salt. Add the almond flour, granulated sugar, and whisk well to combine.
3. In another bowl, whisk into the egg whites just until frothy, 30 to 60 seconds.
4. In a wide saucepan over low heat, melt the butter. Then bring the heat up to medium and let simmer, without stirring, for 5 to 10 minutes, until the milk solids have sunk to the bottom and have begun to turn light brown. You will hear the butter gurgle and snap as it cooks and begins to turn amber. Watch it carefully as you don't want it to turn too dark a shade of brown. When the butter turns an amber color, remove the pan from the heat.
5. Add the dry ingredients to the egg white mixture and gently whisk until combined. Add honey. While the butter is still warm, pour it through a fine mesh strainer into a bowl or measuring cup. Pour this into the batter and gently whisk just until the butter is incorporated and the batter is smooth.
6. Pour the batter into the mini-muffin pans. Bake the financiers for 13 to 15 minutes, until they have risen in the center and the edges are golden brown.
7. Cool the financier in the pan and then turn them onto a wire rack to cool completely.



Joon Hee Kim,

2020 Winifred Shantz Award for Ceramics

Sicilian Orange Bundt Cake

2 cups all purpose flour (about 8 ½ ounces), plus more for pan
2 tablespoons grated orange zest plus 1 ¼ cups fresh orange juice
(from 3 oranges), divided
1 ½ tablespoons baking powder
1 ½ cups granulated sugar
½ cup vegetable oil, plus more for greasing pan
3 large eggs

1. Preheat oven to 350 F. Stir together flour, orange zest and baking powder in a medium bowl. Set aside.
2. Beat sugar, vegetable oil and eggs with an electric mixer on high speed until almost white, about 1 minute and 30 seconds. Add orange juice; beat on low speed until combined, about 20 seconds. With mixer running on low speed, gradually add flour mixture. Beat until just combined, about 1 minute (do not overmix).
3. Transfer batter to a greased (with vegetable oil) and floured 9-inch tube or Bundt pan. Bake in preheated oven until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool in pan 10 minutes. Invert cake onto a wire rack; let cool completely, about 1 hour.

Cake can be made up to 3 days in advance and stored in an airtight container at room temperature.

I added a creamy glazed icing on it...

Creamy Glaze

⅓ cup butter
2 cups icing sugar
1 teaspoon vanilla
2-4 Tablespoons hot water

1. Melt butter in microwave. Blend in sugar and vanilla. Slowly stir in water ONLY as needed until glaze is pourable.

Pour over cake.

2. This light cake is something Sicilian grandmothers often serve for tea; at Rocca delle Tre Contrade restaurant, guests snack on it all day long. For a tender cake with a light texture, be careful not to overmix the flour into the batter.

(Recipe from Food and Wine, September 2020)

Lynn Bebenek,
Volunteer



Blueberry Buckle

MAKES 9 SERVINGS

Base:

¼ cup white sugar
2 cup all purpose flour
2 ½ tsp baking powder
¼ tsp salt
1 egg
½ cup milk
¼ cup melted butter or shortening
2 ½ cups blueberries

Topping:

½ cup sugar
⅓ cup flour
¼ cup soft butter
¼ tsp cinnamon

Lemon Sauce:

1 Tbsp cornstarch
⅓ cup sugar
lemon rind from one lemon
1 cup cold water
1 Tbsp butter
strained lemon juice from same lemon

Base: Sift first four ingredients together making a well for the next wet ingredients mixing slowly until combined. Pour into 8" or 9" square greased pan. Top with blueberries.

Topping: Combine ingredients and sprinkle over blueberries.

Bake 350°F for 40-50 minutes (until toothpick poked in cake comes out clean)

Sauce: Mix first three ingredients in a small saucepan, slowly adding water. Stir until sauce is thick and clear. Add butter and lemon juice, stirring until melted. Serve hot with lemon sauce drizzled on top of each portion.

Donna Hirtle,
Volunteer



Afternoon Tea Orange Muffins

3½ cups of all purpose flour
1 heaping tablespoon of baking powder
1 tsp. baking soda
1 tsp. salt
⅓ cup honey
2 eggs, beaten
⅓ cup olive oil
generous 1¼ cups of orange juice
12 cup muffin tin and 12 paper baking cups

What You Do:

1. Preheat the oven to 400 degrees F.
2. In a large bowl combine the flour, baking powder, salt and baking soda,
3. In a second bowl mix together the orange juice, olive oil, the beaten eggs and honey stir the oil mixture into the flour mixture and combine just until combined
4. Fill each paper baking cup ¾ full of the batter
5. Bake for 20-22 minutes, watching carefully, allow the baked muffins to cool before removing the paper baking cups from the muffin tin

Senta Ross,
Volunteer



Cranberry Orange Scones

4 cups plus ¼ cup all-purpose flour
¼ cup sugar, plus additional for sprinkling
2 tablespoons baking powder
2 teaspoons kosher salt
1 tablespoon grated orange zest
¾ pound cold unsalted butter, diced
4 extra-large eggs, lightly beaten
1 cup cold heavy cream
1 cup dried cranberries
1 egg beaten with 2 tablespoons water or milk, for egg wash
½ cup confectioners' sugar, plus 2 tablespoons
4 teaspoons freshly squeezed orange juice

Preheat the oven to 400 degrees F.

1. In the bowl of an electric mixer fitted with a paddle attachment, mix 4 cups of flour, ¼ cup sugar, the baking powder, salt and orange zest.
2. Add the cold butter and mix at the lowest speed until the butter is the size of peas.
3. Combine the eggs heavy cream and, with the mixer on low speed, slowly pour into the flour and butter mixture. Mix until just blended. The dough will look lumpy!
4. Combine the dried cranberries and ¼ cup of flour, add to the dough, and mix on low speed until blended.
5. Dump the dough onto a well-floured surface and knead it into a ball. Flour your hands and a rolling pin and roll the dough to ¾-inch thick. You should see small bits of butter in the dough. Keep moving the dough on the floured board so it doesn't stick.
6. Flour a 3-inch round plain or fluted cutter and cut circles of dough. Place the scones on a baking pan lined with parchment paper. Collect the scraps neatly, roll them out, and cut more circles.
7. Brush the tops of the scones with egg wash, sprinkle with sugar, and bake for 20 to 25 minutes, until the tops are browned and the insides are fully baked. The scones will be firm to the touch.
8. Allow the scones to cool for 15 minutes and then whisk together the confectioners' sugar and orange juice, and drizzle over the scones.

Neil Sarginson,
Vice-Chair, Board Member



Cheese Scones

- 8 oz All purpose flour
- 2 level teasps Baking powder
- A pinch of salt
- 1 ½ oz butter (chilled)
- 3 oz cheddar cheese (grated)
- 1 level teasp dry mustard
- ¼ pt milk (approx.)

TO MAKE: Grease a baking tray. Sift the flour, baking powder and salt and rub in butter until the mixture resembles fine breadcrumbs. Stir in 2oz of the cheese, the mustard and enough milk to give a fairly soft, light dough. Roll out to ½ - ¾ in. in thickness and cut into 2" rounds. Sprinkle with the rest of the cheese. Put on the greased baking tray and bake towards the top of the oven at 450 degrees F. for about 10 minutes. Cool on a wire rack.

Jerre Davidson,
Board Member



Cucumber Sandwiches

(Adapted from the gracioushousewife.com)

- 4-5 slices of bread
- 4 ounces of cream cheese
- 2 tablespoons of ranch dressing
- 1 large cucumber slices thin (you will need 16-20 slices for the recipe)
- Dried dill

1. With a rolling pin, roll over each slice of bread so that it is about ¼ inch thick.
 2. Cut off the crust. Cut each slice in half lengthwise, and then again widthwise. You should now have 4 small bread squares for each slice of bread (16-20 squares total). Your cream cheese should be slightly warmer than room temperature (Place it in a microwavable bowl and microwave for 30-45 seconds).
 3. Mix the ranch dressing with the cream cheese.
 4. Spread the cream cheese mixture on bread square.
 5. Place a cucumber slice on top of each bread square. Sprinkle with dried dill.
- Refrigerate until cream cheese is set.

Angela Vieth,
Ward 3 Councillor, City of Waterloo Council Liaison, Board Member



Cheddar and Broccoli Quiche

- 1 9-inch (23 cm) pie shell fully baked
- 1 tsp (5 mL) Dijon mustard
- 1 cup (250 mL) broccoli chopped, cooked
- 1 cup (250 mL) shredded Canadian Cheddar cheese
- 3 eggs
- 1 cup (250 mL) Milk
- 1 tsp (5 mL) salt
- ½ tsp (2 mL) ground pepper
- ¼ tsp (1 mL) ground nutmeg
- of cayenne pepper
- 1 tbsp (15 mL) chopped fresh dill

1. Brush mustard over bottom of baked crust. Place broccoli and cheddar cheese in the crust.
2. Combine eggs with milk, salt, pepper, nutmeg, cayenne and dill. Pour over broccoli and cheese.
3. Place pie plate on a cookie sheet. Bake in a preheated oven 350 F (180 C) 30 to 40 minutes or until just set. Allow to rest for 10 minutes before serving.

(From dairyfarmersofcanada.ca)

Naudia Banton,
Board Member



Butter Tarts

- 2 eggs
- 1 ½ cup brown sugar
- ½ cup corn syrup
- 3 tablespoon butter, melted
- 1 cup raisins (optional) – boil for approx. 5 minutes in boiling water
- 2 teaspoons vinegar
- Pinch of salt
- ½ teaspoon vanilla

1. Beat eggs well. Add sugar, corn syrup and melted butter. Stir until well blended. Add raisins, vinegar, salt and vanilla. Mix well.
2. You can make your own pastry or use store bought trat cups (from the frozen food section). Recipe makes about 2 dozens. Pour mixture about ¾ full in each tart. Bake for about 15 to 20 minutes (until golden brown) at 350 F.

Sarah Schilbe,
Board Member



Mookies!!!!

- | | |
|--------------------------|---|
| Cream together: | Stir in and blend well: |
| ½ cup butter | 1 cup un-sifted flour |
| ¼ cup granulated sugar | ½ teaspoon baking soda |
| ½ cup packed brown sugar | ½ teaspoon salt |
| Add: 2 eggs | Add: 1 ½ cups semi-sweet chocolate chips (preferably the large ones) |
| Beat until smooth | |

When my boys were little they loved chocolate chip cookies but they always complained that one cookie was not enough for them. So we invented MOOKIES!

1. Put batter in shallow muffin tin or muffin top pan (this is the important part)
 2. Bake at 375 degrees until done
- EAT!!!!!!

Marilyn Allen,
Board Member

Mini Chocolate Chip Shortbread Squares

- 1 cup butter or margarine, softened
- ¾ cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 ¼ cups all-purpose flour
- 2 cups semi-sweet chocolate mini chocolate chips, divided

Preheat oven to 350F. Beat butter and sugar in large bowl until creamy. Beat in egg and vanilla extract. Gradually beat in flour. Stir in 1 cup mini chocolate chips. Press onto bottom of ungreased 13 x 9-inch pan. Bake for 30 to 33 minutes or just until top is light brown. Immediately sprinkle with remaining mini chocolate chips. Let stand for 5 minutes or until mini chocolate chips are shiny; spread evenly. Cool completely in pan on wire rack. Cut into squares.

Yields - 4 dozen squares

Veronica Chapman,
Treasurer, Board Member



Snickerdoodles (Gluten-free, Vegan)

- | | |
|--------------------------------|---------------------------------|
| 4 ½ tablespoons coconut sugar | ½ teaspoon baking soda |
| 5 teaspoons ground cinnamon | ⅛ teaspoon fine sea salt |
| 1 ¼ cups almond flour | ¼ cup pure maple syrup |
| 3 tablespoons coconut flour | ¼ cup coconut oil (firm) |
| 2 tablespoons arrowroot powder | 1 teaspoon pure vanilla extract |

1. In a small bowl, combine 1 ½ tablespoons of the coconut sugar and 3 teaspoons of the cinnamon and set aside.
2. In a food processor or by hand, combine the remaining 3 tablespoons of coconut sugar and 2 teaspoons of cinnamon, along with the almond flour, coconut flour, arrowroot, baking soda and salt, and pulse 5 times. Add the maple syrup, coconut oil, and vanilla and process for 15 seconds, until combined. Transfer the processor bowl to the fridge and chill for one hour.
3. Preheat oven to 350F and line two baking sheets with parchment paper.
4. Using a cookie scoop or tablespoon, scoop out the dough and roll it into balls, then role the balls in the cinnamon sugar to coat. Place on the prepared baking sheets, spaced evenly, about 1 inch apart.
5. Bake one sheet at a time for 10-12 minutes, until the cookies are golden brown around the edges. Cool the cookies on the sheets for 10 minutes, then transfer them to a wire rack to cool completely.

(Recipe adapted from Danielle Walker)

Meghan Whitfield,
Past Chair, Board Member

Can be stored in the fridge for 2 weeks or in the freezer for 6 months.

Earl Grey Shortbread Cookies

2 cups all-purpose flour
2 tablespoons loose Earl Grey tea leaves
½ teaspoon salt
¾ cup confectioners' sugar
1 teaspoon pure vanilla extract
1 cup (2 sticks) butter, room temperature

1. In a food processor, pulse together the flour, tea, and salt, until the tea is just spotted throughout the flour. Add the confectioners' sugar, vanilla, and butter. Pulse together just until a dough is formed. Place dough on a sheet of plastic wrap, and roll into a log, about 2½-inches in diameter. Tightly twist each end of the wrap, and chill in the refrigerator for 30 minutes.
2. Preheat the oven to 375 degrees F.
3. Slice the log into ⅓-inch thick disks. Place on parchment or silpat lined baking sheets, 2 inches apart (2 probably needed depending on size of sheets). Bake until the edges are just brown, about 12 minutes. Let cool on sheets for 5 minutes, then transfer to wire racks and cool to room temperature.

Tatiana Poluch,
Curatorial Intern



Hints:

1. Can be frozen without the top filling
2. Cream Cheese should be at room temperature
3. Makes 18 Large or 24 medium tarts

Tiny Cherry Cheese Tarts

Mix Together:

2 large cream cheese
3 large eggs, until well blended

Then add:

6 oz white sugar
1 teaspoon vanilla

1. In each muffin cup, put one paper muffin liner
2. Put one round vanilla wafer on the bottom of each cup
3. Fill with the cheese mixture

Bake 15-20 minutes in 350 degree oven

Cool: spoon cherry (or desired flavour) pie filling on top, and serve

Charmayne Greig,
Bookkeeper

John's Soft Oatmeal Cookies

Preheat oven to 350 degrees.

Measure:

½ cup brown sugar, firmly packed
½ cup granulated sugar

Cream with:

½ cup butter, *melted (microwave for 25-30 seconds)

***(Add 1 tablespoon butter for a softer cookie)**

Combine and beat until smooth:

1 egg

1 teaspoon vanilla

1 tablespoon milk

Sift together and add to the above ingredients:

1 cup all-purpose flour

½ teaspoon soda, *heaped

½ teaspoon double-acting baking powder, *heaped

½ teaspoon salt

When beaten smooth, add:

1 cup uncooked quick rolled oats

(Optional extra: ½ to ¾ cup of chocolate chips. These cookies don't need chocolate chips; they are lovely with just rolled oats. But you can try this option for a slightly different taste).

1. Beat mixture well. Drop cookies 2 inches apart on well-greased cookie sheet and bake until very light brown (almost beige), about 7-8 minutes. The lighter in colour the cookies are, the softer they will be (but the cookies aren't cooked, until they look dry on top).

2. Transfer with a spatula to baking racks and let cool. They will hold their shape, but still remain soft, once they cool.

Makes 2 ½ Dozen 2-inch cookies

**Note: with these adaptations, the cookies will come out soft but still rise a bit.
(adapted from Joy of Cooking, Irma & Marion Rombough)*

Rebecca & John Short,
Chair of the Board & Volunteer





Mom's Apple Crisp

Submitted in memory of her beloved mother Florie Mills

1 cup flour
1 cup rolled oats
1 cup brown sugar
1 tsp cinnamon
½ cup butter
4 cups apples, thinly sliced

Method:

Preheat oven to 350F.

Butter baking dish.

Mix dry ingredients.

Cut in butter.

Mix ¼ cup crumb mixture with apples.

Place in baking dish.

Top with rest of crumb mixture.

Bake for 35 minutes.

Katharine Bourgon,

Archives Assistant and Volunteer

1. Heat oven to 375°F. Combine flour, oats, brown sugar and baking soda in medium bowl. Cut in shortening with pastry blender or 2 knives until mixture resembles coarse crumbs.

Measure 1 ¾ cups of mixture and set aside.

2. Drizzle water over remaining crumbs in bowl. Stir until evenly moistened.

Press firmly into 13 x 9-inch baking pan to form a crust. Spread fruit spread over crust.

Sprinkle evenly with reserved crumb mixture. Pat top gently.

3. Bake 25 to 30 minutes or until golden brown. Cool completely in pan on wire rack.

4. Stir powdered sugar, milk, and lemon juice in a small bowl until smooth.

Drizzle over top. Cut into triangles or bars.

Kat Looby,

Collections and Curatorial Intern

Zucchini, Walnut, and Chocolate Chip Muffins

1 ½ cups AP flour
¾ cup white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
½ teaspoon allspice
½ teaspoon salt
1 egg, lightly beaten
½ cup vegetable oil
¼ cup milk
1 cup shredded zucchini
1 tablespoon lemon juice
1 teaspoon vanilla extract
½ cup mini semi sweet or dark chocolate chips
½ cup chopped walnuts

1. Preheat oven to 350 degrees F. Grease 12 muffin cups or line with paper liners.

2. Combine flour, sugar, baking soda, cinnamon, allspice, and salt in a large bowl.

3. Mix egg, oil, milk, lemon juice, and vanilla extract in a separate bowl and then stir into the dry ingredients until just moistened.

4. Fold in zucchini, chocolate chips, and walnuts to the batter.

5. Fill prepared muffin cups to 2/3 full. Bake in preheated oven until a toothpick inserted into the centre of a muffin comes out clean, about 20-25 minutes.

Elsa Brittin,

Public Program Manager



Jammy Fantasia Bars

Crust

1½ cups all-purpose flour
1½ cups quick-cooking oats
½ cup firmly packed brown sugar
½ teaspoon baking soda
¾ cup Shortening
2 tablespoons water
1 cup jam of choice

Drizzle

1 ¼ sifted icing sugar
1 tbsp milk
1 tbsp lemon juice



Meringue Nest filled with Lemon Cream

Makes 10 to 12 Servings

(Adapted from Canadian Living Magazine)

Lemon Cream:

4 large egg yolks

¾ cup fresh lemon juice

1 T grated lemon zest

1 cup sweetened condensed milk

Prepare Lemon Cream:

1. In top of double boiler, whisk egg yolks, lemon juice and zest
2. Set over simmering water and cook for 8 to 10 minutes
3. Whisk constantly, until mixture is thick and pale yellow in colour
4. Remove from heat and cool
5. Whisk in condensed milk.

Just before serving, spoon into meringue.

Meringue Nest:

6 egg whites

½ tsp cream of tartar

1½ cups granulated sugar

2 tsp vanilla extract

2 T cornstarch

1 T white vinegar

1. Line a baking sheet with parchment paper.

Using an 8-inch springform pan as a guide, trace a circle onto parchment paper.

Turn parchment paper over. Set aside.

2. In food processor, pulse sugar until finely ground, about 30 seconds. In a large bowl, beat egg whites with cream of tartar until soft peaks form; beat in sugar, 2 tbsp at a time, until stiff glossy peaks form. Beat in cornstarch, vinegar and vanilla.

3. Spoon meringue inside traced circle and smooth on prepared pan.

Make a slight indentation, pushing the extra meringue towards the edges. Making a shallow dish. The edges should be slighter higher. Place the uncooked meringue into the oven.

4. Bake in preheated 275 F oven for 1 hour or until dry and crisp, not shiny.

Turn off heat: open door slightly and let cool in oven about 2 hours.

Diane Shantz,

Graphic Designer



*Garnish with whip cream
and fruit of your choice:
Fresh blueberries
Fresh raspberries
Fresh strawberries*

Tartines with Herb Cream Cheese and Smoked Salmon

For the Herb Cream Cheese:

8 ounces cream cheese, at room temperature

2½ tablespoons chives, minced

1 tablespoon fresh dill, minced

1 tablespoon fresh parsley, minced

1 tablespoon basil leaves, minced

1 tablespoon milk

Pinch of kosher salt and freshly ground black pepper

4 slices good multigrain pullman bread, lightly toasted

4 slices smoked salmon

Optional Extras:

Salmon Roe

Thinly sliced radishes

Thinly sliced Persian cucumbers

Lemon wedges

Capers or caperberries

Chive flowers

1. Place the cream cheese, chives, dill, basil, parsley, milk, salt and pepper in the bowl of a stand mixer and mix until well-combined.

2. Spread cream cheese on top of the toasts and drape a slice of smoked salmon on top of the cream cheese. Add a few slices of radish and cucumber to each toast, along with a sprinkle of salmon roe, if using.

Author: Emily Clifton - Nerds with Knives (adapted from Barefoot Contessa)

Serves: 2-4

William Hlowatki,

Public Relations and Shop Assistant



Rich Tea Biscuits

2 cups All Purpose Flour
2 tbsp. Granulated Sugar
1 tsp. Salt
4 tsp. Baking Powder
½ tsp. Cream of Tartar
½ cup Cold Butter
1 cup Cold Milk

Preheat oven to 450° F

- 1. Combine dry ingredients in bowl. Stir thoroughly.
- 2. Cut in butter until crumbly.
- 3. Pour in milk. Stir quickly to combine. Dough should be soft and sticky.
- 4. Turn out onto lightly floured surface. Knead gently 8-10 times.
- 5. Roll or pat to ½ to ¾ inch thick (roughly half the thickness you want the finished biscuits to be).
- 6. Cut with a round biscuit cutter.
- 7. Place on a greased cookie sheet. Brush top with milk.

Bake in 450° F oven for 12-15 minutes.

Yield: 10

(Adapted from Company's Coming: Muffins and More)

Peter Flannery,
Assistant Curator



Grand-Pères dans le sirop d'érable Grand-Fathers' Dumpling in Maple Syrup

2 cups (500 ml) flour
2 tablespoons (30 ml) sugar
4 teaspoons (20 ml) baking powder
½ teaspoon (2,5 ml) salt
⅓ cup (80 ml) butter
1 cup (250 ml) milk

For the sauce:

1 ⅔ cup (400 ml) water
1 ⅔ cup (400 ml) maple syrup

- 1. In a pan with a tight-fitting lid, bring the syrup and water to a boil.
- 2. In a bowl, mix together flour, sugar, baking powder and salt. Add the butter to the dry mixture and mix well. Add milk and mix until smooth.
- 3. In the boiling syrup, drop spoons of dough quickly. Then cover and let simmer over medium heat for 15 minutes. Do not lift the lid.

Serve hot with sauce on top.

Denis Longchamps,
Executive Director and Chief Curator



Add your favourites

Ingredients:

[illegible]

Directions:

[illegible]

Notes:



Ingredients:

[illegible]

Directions:

[illegible]

Notes:



[illegible][illegible]



SCOTT
BARNIM
POTTERY

A logo for Scott Barnim Pottery. It features the name "SCOTT BARNIM POTTERY" in a serif font, stacked vertically. Below the text is a stylized fish, possibly a koi, with a pattern of scales and a prominent eye. The entire logo is enclosed in a rounded rectangular border.

VINCENZO'S
SINCE 1967



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Scotia Wealth Management®

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