

A Pumpkin Tea

The crisp smell of Fall air is upon us! Soon, the last leaves will take their place as the countryside prepares for a winter lion.

Warm up your favorite area with a Fall tea for friends, perhaps a thankful-themed tea for Thanksgiving week. Simple recipes and a pretty table, warmed with good fellowship will brighten a Fall day.



Recipes for Tea

Time to dig out your favorite Fall recipes! Here are some of ours...

Frost on the Pumpkin Cake

In the Bosch:

- 1 cup butter, softened
- 1 1/4 cups sugar
- 1 cup brown sugar
- 3 large eggs
- 1 cup sour cream
- 2 tsp. vanilla

This is the best pumpkin cake! Extra moist and yummy, perfect with tea. Top the cake with this buttery icing drizzle: Combine in a bowl~ 2 1/2 cups powdered sugar, 2 tsp. vanilla, 4 Tbsp. melted butter and 1 Tbsp. milk. Whisk together until smooth.

- Beat until very creamy. Add one 15oz. can plain pumpkin and mix well. Add:
- 2 1/2 tsp. ground cinnamon
 - 1 1/2 tsp. of allspice
 - 1 tsp. sea salt
 - 1 1/2 cups unbleached white flour & 1 1/2 cups freshly ground soft wheat flour
 - 2 tsp. baking powder & 1 tsp. baking soda

Mix until all of the flour is incorporated. Pour batter into a greased tube pan and bake at 350° for 35-40 minutes or until a toothpick inserted in the center comes out clean. Drizzle with the icing by placing the icing in a plastic bag and snipping off a small corner. Sprinkle with crushed shelled pistachios. Tip: This cake is even tastier if made the day before your tea!

You say, 'If I had a little more, I should be very satisfied.' You make a mistake. If you are not content with what you have, you would not be satisfied if it were doubled.

~Charles Haddon Spurgeon

If you want to try something that's a little more creative with the cake, you can find various shaped baking pans at specialty kitchen stores. I tried this recipe in our pumpkin pan, and it came out wonderful! Make sure you butter and flour the pan though.

