



Harriet E. Richards
Annual Alumnae Tea
2020



Banana Bread

BY QUINN CHAPPELLE (C/O 2022)



You will need:

2 cups of all-purpose flour (May be switched with GF flour for a GF-friendly version)

1/4 teaspoon of salt

1 teaspoon of baking soda

3/4 cup of brown sugar

2 eggs (May be switched with egg-substitute)

4 tablespoons of unsalted butter

3-4 ripe to overripe bananas

Optional: 1 to 2 cups of chocolate chips or nuts



Instructions:

1. Preheat oven to 350 degrees (HER house oven: 450)
2. You will need 3 bowls for this
3. In one bowl:
 - a. Mash (by hand) 3-4 bananas
4. In one bowl:
 - a. Cream brown sugar and softened/melted butter together
 - b. Add the eggs
 - c. Add mashed bananas
5. In another bowl:
 - a. Add flour, salt, baking soda together
 - b. Mix
 - c. Add chocolate chips or nuts
 - d. Thoroughly mix in wet ingredients
6. Cover bread pan with parchment paper
7. Pour banana bread mix into the bread pan
8. Bake for about 50-55 minutes, always check with a toothpick/butterknife and make sure it is clean when it comes out
9. Let cool for ten minutes





Lemon Blueberry Scones

BY STEPHANIE LEON-RODRIGUEZ (C/O 2022)



Scones- You will need:

- 3 cups all-purpose flour
- 1/3 cup white sugar
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1/3 teaspoon salt
- 3/4 cup cold butter
- 9 tablespoons milk
- 3 tablespoons lemon juice
- 2 1/2 teaspoon lemon zest
- 1 1/2 teaspoon vinegar
- 1 1/2 cups frozen/fresh blueberries



Lemon Glaze-You will need:

- 2 cups confectioners sugar
- 1/3 cup butter, melted
- 2 1/2 tablespoons lemon juice
- 1/2 teaspoon vanilla extract
- 2 tablespoons water

Instructions:

1. Preheat oven to 350 degrees F
2. Stick your butter for the scones in the freezer
3. Combine all dry ingredients (flour, sugar, baking powder, baking soda, salt) in one bowl and stir until well mixed
4. Cut your butter into the dry ingredients with my fingers until the flour mixture looks flaky and crumbly.
5. Combine your wet ingredients (milk, lemon juice, lemon zest, vinegar) in a separate bowl. Mix well.
6. Pour your wet ingredients into the dry ingredients and mix. NOTE: it may not mix well at first with a whisk. I typically use my hands as I find it mixes better, though it will be a sticky mess.



Instructions:

7. Knead your dough onto a lightly floured, clean surface until your dough is no longer sticky. You may need another person to add more flour to your surface. Slowly knead in your blueberries (be careful not to squish them!). Add more milk by creating a well in the center of your dough if you feel your dough is becoming too dry.
8. Cut your scones into the desired shape (for maximum sconage, I use a pizza cutter and cut small squares).
9. Place your scones onto a greased cookie sheet and bake for approximately 15 minutes (check in at the 10 minute mark), or until your scones are lightly browned.
10. While your scones are baking, create your glaze by adding in all ingredients into one bowl in the order listed. Feel free to add more lemon juice to taste. If you feel the glaze is too thin, slowly add and mix confectioners sugar until it's not too runny.
11. Allow your scones to FULLY cool before glazing.
12. Let your glaze harden and enjoy!





Salted Chocolate Chunk Shortbread Cookies

BY NICOLE LUKAS (C/O 2018)



You will need:

1 cup plus 2 tablespoons/255 grams
total salted butter (2 1/4 sticks), cold
(room temperature if you're using a
handheld mixer), cut into 1/2-inch pieces

1/2 cup/100 grams granulated sugar

1/4 cup/55 grams light brown sugar

1 teaspoon vanilla extract

2 1/2 cups/325 grams all-purpose flour

6 ounces/170 grams semi-sweet or
bittersweet dark chocolate, chopped
(not too fine; you want chunks, not little
shards)

1 large egg, beaten

Demerara sugar, for rolling

Flaky sea salt, for sprinkling



Instructions:

Step 1

Line two rimmed baking sheets with parchment paper. Using a stand mixer fitted with the paddle attachment or an electric hand mixer, beat the butter, both sugars and vanilla on medium-high till it's super light and fluffy (3 to 5 minutes for a stand mixer; 6 to 8 for a hand mixer). Using a spatula, scrape down the sides of the bowl and, with the mixer on low, slowly add the flour, followed by the chocolate chunks, and mix just to blend. If necessary, knead the dough with your hands to make sure the flour is totally incorporated. At this point, the dough should be smooth and feel like Play-Doh with no pockets of flour.

Step 2

Divide the dough in half, placing each half on a large piece of plastic wrap. Fold the plastic over so that it covers the dough to protect your hands from getting all sticky. Using your hands, form the dough into a log shape; rolling it on the counter will help you smooth it out, but don't worry about getting it totally perfect. (Don't be afraid to make them compact. Shortbread is supposed to be dense. That's part of why it's so good.) You can also do this using parchment paper, if you prefer, but plastic wrap is easier when it comes to shaping the log. Each half should form a 6-inch log, 2 to 2 1/4 inches in diameter. Chill until totally firm, about 2 hours.





Flour Bakery's Chunky Lola Cookies

BY NICOLE LUKAS (C/O 2018)



You will need:

1/2 cup (1 stick) plus 3 tablespoons unsalted butter, softened to room temperature

2/3 cup granulated sugar

2/3 cup packed light brown sugar

2 eggs

1 teaspoon vanilla extract

1 1/4 cups all-purpose flour

2/3 cup rolled oats (do not use instant or quick oats)

1 teaspoon baking soda

1/2 teaspoon kosher salt

9 ounces bittersweet chocolate (ideally 62 to 70 percent cacao),
chopped into 1/2-inch pieces

1 1/4 cups pecan halves, dry toasted in a pan, then chopped

1 cup sweetened shredded coconut



Instructions:

1. In the bowl of stand mixer fitted with the paddle attachment, cream together butter and both sugars on medium speed until very light and fluffy (about 5 minutes), stopping to scrape down the sides of the bowl as necessary.
2. Add eggs and vanilla and mix again on medium speed for 2 to 3 minutes, until eggs are fully blended into the butter and sugar mixture.
3. In a medium bowl, combine flour, oats, baking soda and salt. Add chopped chocolate, pecans, and coconut to the flour mixture and toss to coat.
4. On low speed, slowly add the flour mixture to the mixing bowl with the butter mixture. Mix until flour and other ingredients are even throughout. Remove bowl from mixer and use a rubber spatula to stir under the cookie batter – making sure that there are no unmixed ingredients underneath. (If there is, use the spatula to mix into the rest of the batter.)





Instructions:

5. Scape the dough into an airtight container and chill in the refrigerator overnight (or for up to 1 week) before baking.

6. When ready to bake, preheat oven to 350 degrees F. Position the rack in the center of your oven.

7. Using a medium (#40) scoop*, place balls of dough onto a baking sheet about 2 inches apart.

Press with your fingers slightly to flatten the tops of the balls of dough.

8. Bake for 9-11 minutes, or until the cookies are golden brown on the edges and slightly soft in the center. Cool on the baking sheet until firm enough to remove with a spatula to a wire rack. Cool completely on a wire rack.





Monkey Bread

BY KENZIE WOOTERS (C/O 2018)



You will need:

- 4 tubes (7-1/2 ounces each)
refrigerated buttermilk biscuits
- 1/2 cup sugar
- 2 teaspoons ground cinnamon
- 1/2 cup butter, melted
- 1/2 cup packed brown sugar





Instructions:

1. Preheat oven to 350° Cut each biscuit into 6 pieces
2. In a small bowl, combine sugar and cinnamon. Toss each piece in cinnamon sugar until fully coated.
3. Arrange evenly in a generously greased 9- or 10-in. fluted tube pan. Sprinkle with remaining cinnamon sugar.
4. Combine butter and brown sugar; pour over the top.
5. Place tube pan on baking sheet; bake until dough is golden brown and cooked through, 35-45 minutes.
6. Cool for 5 minutes before inverting bread onto a serving platter.





Buttery Jam Cookie

BY NICOLE LUKAS (C/O 2018)



You will need:

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon ground ginger
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, at room temperature
- 2/3 cup sugar
- 1 large egg
- 2 tablespoons milk
- 1/2 teaspoon pure vanilla extract
- 1/4 cup any flavor jam



Instructions:

Preheat oven to 375°F.

1. In a medium bowl, whisk together the flour, baking powder, ginger, and salt. Set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and sugar together on medium speed until light and fluffy, about 3 or 4 minutes.
3. Scrape down the sides of the bowl and add the egg, beating well until smooth. Add the milk and the vanilla and beat again to incorporate. The mixture will probably look a bit chunky after adding the milk. Don't worry.
4. Turn the mixer down to low and add the jam and continue mixing for about a minute.
5. With the mixer still on low speed, add the dry ingredients, mixing until just barely combined.
6. Using a small cookie dough scoop or a tablespoon, portion the dough onto the baking sheets about 2 inches apart to allow for spreading.
7. Bake for about 10-12 minutes, until lightly golden brown around the edges, rotating the baking sheet halfway through the baking time.
8. Allow to cool on a wire rack for a few minutes before removing the cookies from the pan and allowing them to cool completely.

