

## Herbal Iced Tea

- 4 Celestial Seasonings Lemon Zinger tea bags
- 4 Celestial Seasonings Red Zinger tea bags
- 4 cups pure apple juice

Steep the 8 tea bags in 4 cups of boiling water for about 10 minutes. Discard tea bags. Combine the tea with the apple juice and refrigerate until cold. Serve over ice.

## Easy Fudge Pie

- 2 squares (2-ounces) semisweet chocolate
- 1/2 cup (1 stick) butter
- 1 cup sugar
- 2 eggs, beaten
- 1 (9-inch) unbaked pie crust

Preheat oven to 375 degrees F.

Melt the chocolate and butter together in a heavy saucepan over low heat. Remove the pan from the heat and add the sugar, then the eggs; beat well. Pour the filling into the pie crust and bake for 25 minutes or until just set. Serve warm or cold, with ice cream or whipped cream.

## Egg Salad Tea Sandwiches

- 8 eggs, hard boiled
- 1/3 cup mayonnaise
- 1/3 cup plain yogurt
- 3 tbs relish, either sweet or dill
- 1 tbs onion, chopped

Cool the eggs, then break the shells off. Use a fork in a mixing bowl to mash the eggs. Stir in mayonnaise, relish, yogurt and chopped onion. Mix well to combine all the flavors. Spread the egg salad on thinly sliced bread to make your sandwiches. Cut off the bread crusts. Serve immediately.

## Raspberries and Cream Bars

- Mix the following 3 ingredients in a bowl until crumbly. Reserve 1/4 cup for topping and press the rest into a 9x13 pan.
- 3/4 cup (1 1/2 sticks) butter, melted
- 2 1/2 cups all-purpose flour
- 3/4 cup powdered sugar

Mix the following until combined and spread over crust.

- 12 oz. seedless raspberry jam (or apricot)
- 1/4 cup all-purpose flour

Topping:

- 8 oz. cream cheese, softened
  - 1/2 cup powdered sugar
- Whisk above ingredients until smooth. Place in a pastry bag. Pipe in wide strips over filling. Sprinkle with reserved crust crumbs and 1/4 cup chopped walnuts (optional). Bake at 350 degrees for 30-35 minutes or until edges are light golden brown. Cool and cut into squares.