



Calla Lilies

These unusual, yet simple and delicious cookies come from Margaret Atwood, who was the inaugural Guest Author at the first Springsong in 2002, and who continues to be one of its inspiration. She writes, “My mother got the recipe in the Annapolis Valley in the Thirties. Perfect for afternoon tea.” Then and now!

INGREDIENTS

2 eggs
½ CUP sugar
½ CUP flour
1 TSP baking powder
Pinch of salt

FILLING

½ CUP whipping cream
½ TSP sugar
¼ TSP vanilla
Grape jelly

MAKES 1 DOZEN

METHOD

Preheat oven to 400°F.

Using a stand or hand mixer, beat the eggs and gradually add the sugar. Add in the flour, baking powder, and salt, and mix thoroughly. The dough will be a bit runny.

Drop the dough, 1 teaspoon at a time, onto a greased cookie sheet, leaving enough room for the dough to spread.

Bake 5 to 8 minutes, until the cookies are golden on top and the dough springs back when touched.

Remove from the oven one at a time using a pancake flipper. Pinch the two sides of the circle together at one end to form a calla lily shape, deep enough for a hummingbird's tongue. Cool on a rack.

The cookies can be made ahead to this point. When cool, store in an airtight container.

At serving time, whip cream and sweeten with sugar and vanilla. Put a “tongue” of grape jelly at the wide end of the lily running towards the centre, then fill the centre with a blob of whipped cream.

Serve soon after filling.

