

Lottie Moon often made tea cakes (cookies) for the children in her village.  
After eating the cookies, the children would take Lottie to meet their mothers.  
Lottie shared the gospel with the mothers and the children.

### Plain Tea Cake

—As made by Lottie Moon

3 teacups of sugar  
1 teacup of butter  
1 teacup of sour milk  
4 pints of flour  
3 eggs, well beaten  
½ teaspoon of soda

Flavor to taste. Roll thin.  
Bake in a quick oven.



### Plain Tea Cake

—Adapted recipe for today's cooks

2 cups of flour  
½ cup butter  
1 heaping cup of sugar  
1 well-beaten egg  
1 tablespoon cream

Cream the butter and sugar. Add the egg and mix well. Add the flour and cream. Dust a board with flour. Roll the dough very thin. Cut cookies with a round cookie cutter. Place on a buttered or nonstick cookie sheet. Bake at 475 degrees for about 5 minutes.

Lottie Moon often made tea cakes (cookies) for the children in her village.  
After eating the cookies, the children would take Lottie to meet their mothers.  
Lottie shared the gospel with the mothers and the children.

### Plain Tea Cake

—As made by Lottie Moon

3 teacups of sugar  
1 teacup of butter  
1 teacup of sour milk  
4 pints of flour  
3 eggs, well beaten  
½ teaspoon of soda

Flavor to taste. Roll thin.  
Bake in a quick oven.



### Plain Tea Cake

—Adapted recipe for today's cooks

2 cups of flour  
½ cup butter  
1 heaping cup of sugar  
1 well-beaten egg  
1 tablespoon cream

Cream the butter and sugar. Add the egg and mix well. Add the flour and cream. Dust a board with flour. Roll the dough very thin. Cut cookies with a round cookie cutter. Place on a buttered or nonstick cookie sheet. Bake at 475 degrees for about 5 minutes.