

You are cordially invited to a virtual fundraiser

Pastries and Tea

with Pearls of Wisdom Foundation, Incorporated

Enjoy this stay at home virtual experience

Date: June 20, 2020

Time & Location: Your Choosing

Recipes for **Mint and Lemon Iced Tea** and **Apple Turnovers** are provided for your enjoyment during your stay at home experience.

Help sweeten our scholarship fund and support our programs with your donation to Pearls of Wisdom Foundation.

\$25__ \$50__ \$100__ or other \$__

Please make checks payable to:

Pearls of Wisdom Foundation, Incorporated

Mail to:

Pearls of Wisdom Foundation, PO Box 2372, Morristown, NJ 07960 OR pay via Zelle(access via mobile app): Pearlsofwisdommorristown@gmail.com

Please indicate who solicited your donation on your check's memo line or in the notes section on Zelle. Contributions are tax deductible to the extent allowed by law.

All proceeds will benefit the Pearls of Wisdom Foundation, Incorporated, a 501(c)3 organization, the charitable arm Alpha Kappa Alpha Sorority, Incorporated®, Pi Theta Omega Chapter. The Pearls of Wisdom Foundation, is organized exclusively for educational and charitable purposes.

The 2018 - 2022 Program focus on five targets: Education, Women's Healthcare and Wellness, Economics, The Arts and assisting globally by serving communities in need.

Mint and Lemon Iced Tea

Makes About 18 Cups

16 cups water, divided

2 ¼ cups sugar

9 fresh mint sprigs

5 tea bags

1 ½ 6-ounce can frozen lemonade concentrate, thawed

Ice cubes

Lemon wedges or slices

Additional fresh mint springs

Bring 12 cups water to boil in large pot over high heat.

Remove pot from heat. Add sugar, mint and tea bags; stir until sugar dissolves.

Let steep 1 hour. Discard tea bags and mint sprigs. Mix in lemonade

concentrate, then remaining 4 cups water. Pour into 2 large pitchers; chill at

least 3 hours and up to 1 day.

Serve over ice. Garnish with lemon wedges and mint sprigs.

Apple Turnovers

2 tablespoons lemon juice

4 cups water

4 Granny Smith apples - peeled, cored and sliced

2 tablespoons butter

1 cup brown sugar

1 teaspoon ground cinnamon

1 tablespoon cornstarch

1 tablespoon water

1 (17.25 ounce) package frozen puff pastry sheets, thawed

1 cup confectioners' sugar

1 tablespoon milk

1 teaspoon vanilla extract

Combine the lemon and 4 cups water in a large bowl. Place the sliced apples in the water to keep them from browning.

Melt butter in a large skillet over medium heat. Drain water from apples, and place them into the hot skillet. Cook and stir for about 2 minutes. Add brown sugar, and cinnamon, and cook, stirring, for 2 more minutes. Stir together cornstarch and 1 tablespoon water. Pour into the skillet, and mix well. Cook for another minute, or until the sauce has thickened. Remove from heat to cool slightly.

Preheat the oven to 400 degrees F (200 degrees C).

Unfold puff pastry sheets, and repair any cracks by pressing them back together. Trim each sheet into a square. Then cut each larger square into 4 smaller squares. Spoon apples onto the center of each square. Fold over from corner to corner into a triangle shape, and press edges together to seal.

Place turnovers on a baking sheet, leaving about 1 inch between them.

Bake for 25 minutes in the preheated oven, until turnovers are puffed and lightly browned. Cool completely before glazing.

To make the glaze, mix together the confectioners' sugar, milk and vanilla in a small bowl. Adjust the thickness by adding more sugar or milk if necessary. Drizzle glaze over the cooled turnovers.