

# Cake, Tea, and Crafty Things!

Your DIY guide during social distancing

By MACKENZIE DERICO



Social distancing is happening now and as always, Taylor students everywhere are finding fun things to do. Freshman Kinsley Rushing, sophomore Lily Smith and junior Lily Walter shared what they have been up to, and how you can replicate it.

Rushing has found her new favorite quarantine drink – sweet tea.

“I love making sweet tea, because it makes me feel like it’s summertime with the sunny weather and now, one of my more favorite beverages,” Rushing said.

To recreate her recipe, Rushing said to bring half of a gallon of water to a boil. Add in 1.5 cups of sugar and 2 teaspoons of lemon juice. Finally, pour the mixture into a jar or container and place four Lipton tea bags in it. Let it seep for about five minutes, place it in the fridge, then enjoy!

Smith has found joy in baking during social distancing. So far, she has made recipes such as banana bread muffin tops, double chocolate zucchini bread, a frosted brownie skillet, and fruit pizza.

“My favorite so far has been a gluten-free, dairy-free tahini chocolate chip cake with a vegan chocolate frosting,” Smith said. “I love making desserts that are

somewhat healthy, inclusive of dietary restrictions and straight-up delicious. This recipe meets all those goals and it is just SO tasty.”

The recipe is listed below.

Walter, along with her mom and sister, have been finding ways to do DIY projects and serve her community. Together they have been creating encouraging signs to put in their close friends and family's yards.

“The signs are fun because we share a bit of hope and love to people around us and stay in communication without getting physically close,” Walter said.



So, if you are sitting at home bored and are wondering what to do, make some tea, bake a cake and create an encouraging sign to cheer up someone close to you.

#### Chocolate Chip Tahini Cake

##### Ingredients:

- 3/4 cup tahini
- 2 eggs\* for vegan option, use 2 flax eggs. Combine 2 tbsp ground flaxseed with 5 tbsp warm water and set aside to thicken.
- 3/4 cup coconut sugar
- 1/4 cup unsweetened almond milk
- 1 tsp vanilla extract
- 1.5 cup + 2 tbsp almond flour
- 2 tbsp coconut flour
- 1 tsp baking soda
- 1/3 cup chocolate chips and more for topping
- Vegan Chocolate Frosting
- 2 tbsp cocoa powder
- 1/4 cup creamy almond butter
- 2 tbsp unsweetened almond milk feel free to add more almond milk to thin, or more almond butter to thicken to reach your desired consistency
- 2 tbsp maple syrup

##### Instructions:

1. Preheat the oven to 350°F. Line an 8-by-8-inch pan with parchment paper with flaps so you will be able to easily lift it out of the pan after baking.
2. In a medium bowl, beat the eggs and tahini until smooth. Stir in coconut sugar and mix until it is thoroughly incorporated. Pour almond milk into

the tahini mixture, and then add vanilla extract.  
Stir until combined.

3. In a separate bowl, whisk together almond flour, coconut flour and baking soda.
4. Stir the wet mixture into the dry ingredients (the batter should be thick and sticky). Fold in chocolate chips.
5. Transfer batter to the prepared pan and add more chocolate chips on top of the batter. Bake for 20 minutes. Cool before frosting.

For the vegan chocolate frosting:

In a medium bowl, combine the cocoa powder and almond butter. Add in the almond milk and stir to combine. Lastly, stir in maple syrup and mix until thoroughly combined and smooth.

To assemble:

When the cake has cooled, frost, slice and serve.

Source: <https://dadaeats.com/chocolate-chip-tahini-cake-gluten-free-dairy-free-with-a-vegan-option-as-featured-on-the-today-show/>

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