

Renew or signup for CSA at <https://specials.planeteearthdiversified.com/pay-online>

- Kale
- Baby Salad Mix 8x8
- Baby Arugula 8x8
- Baby Red Ribbed Sorrel
- Flat Parsley
- Dill
- Cilantro
- Mint
- Rose Geranium
- Butternut Squash
- Basil Pesto

Rose geranium is one of my favorite herbs to use. Drop a leaf into hot water for tea and drink up this delicious plant. It goes well with fruit flavors and one of our members



uses it for an accent in her herbed chicken. Below is our simple recipe for a rose geranium coffee cake that was featured in the local magazine C'ville.

#### "Rosy Outlook" Coffee Cake

Preheat oven to 350 degrees F. Grease a glass 9"x9" baking pan and press a small handful of geranium slivers, and a few leaves onto the bottom of the greased pan.

In one medium bowl, combine 1 1/3 cups flour, 2/3 cup sugar, 2 tsp. baking powder and 1/2 tsp. cinnamon. In another medium bowl, combine 2/3 cup milk, 1/3 cup softened butter, two room temperature eggs, 1 tsp. vanilla, and 1 cup (approx.) shredded rose geranium leaves. Beat with a hand mixer on medium until well blended. Add the dry mixture into the wet mixture and blend on medium for about one minute. Pour mixed batter into greased pan, on top of leaves and slivers. Bake for 30 minutes, or until a toothpick inserted in the center comes out clean. Let cool 10-15 minutes and then invert cake onto a plate. Cool completely before cutting into finger tea cakes or squares.

Pictured to the right is an example of putting rose geranium leaves into yogurt to create a salad dressing. I usually whip this together just before making the salad because it does not take long for the flavor to take hold and it can become too perfumed if over steeped. We really like this dressing over a salad of greens that has chopped apple, raisins and walnuts.



To your health & pleasure, always, love, leslie.