

Rose Geranium for a Valentine's delight

2017 CSA

Winter

February 11th

Planet Earth Diversified

- Bag of Arugula
- Bag of Field Mix
- Papaya
- Tomatoes
- Second Tomatoes
- Chervil
- Rose Geranium
- Potatoes
- Red Rib Sorrel
- Green Sorrel

For a special treat, use your rose geranium to infuse tea, syrup, creamy goodies or dressings..or try



Rosy Outlook Cake: Preheat oven to 350 F degrees. Grease a glass 9"x9" baking pan and press a sprinkle of chopped geranium, and a few decorative leaves onto the bottom of the greased pan. In medium bowl, mix 1 1/3 cups flour, 2/3 cup sugar, 2 tsp. baking powder and 1/2 tsp. cinnamon. In another bowl, combine 2/3 cup milk, 1/3 cup softened butter, two room temperature eggs, 1 tsp. vanilla, and the rest of

the 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 gently into greased pan, on top of leaves and bits. 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. A doily, leaf or wide loop lace can be used as a stencil for decorating with powdered sugar, see photo at above right, as offered to my guests at the 1804 Inn at Barboursville back in the day. Hope you are inspired! Have a lovely week ☺

