



4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

# The Friday 4

## 1 Quick Recipe:

### Lemon Cake with Lavender Lemon Glaze

- ½ Cup Unsalted Butter, softened
- 3 TB Grapeseed Oil
- 1 Cup Fine Raw Sugar
- 2 Large Eggs
- 4 Egg Whites, beaten until soft peaks
- 1 ½ Cups Whole Wheat Pastry Flour, (or All Purpose Flour)
- 2 tsp Baking Powder
- ½ tsp Fine Sea Salt
- 1 tsp Vanilla
- 2 TB Oat or Almond Milk
- 1 TB Culinary Lavender

**Step One** Preheat oven to 350F. Line bottom of 8" springform pan with parchment paper. Coat sides with non-stick spray

**Step Two** Using a mixer, cream butter, oil and sugar until fluffy. Add eggs and the beaten egg whites slowly, stopping two or three times to scrape down the sides of the bowl. With a plastic spatula, fold in flour, baking powder, vanilla, milk



and lavender.

**Step Three** Pour mixture into prepared springform pan. Bake for 50 - 60 minutes or until toothpick comes out with just a few crumbs. Let sit for 7-8 minutes and then run a knife around the edge, remove the cake from the pan and place on a wire rack. Drizzle with \*lavender lemon glaze while still warm.

#### \*Lavender Lemon Glaze

- ½ Cup Powdered Sugar
- 1 TB Oat or Almond Milk
- ½ tsp Culinary Lavender
- 1 tsp Lemon Zest

Whisk ingredients together and drizzle over cooled cake.

## 2 Kitchen Scoop

Believe or not, Lavender is a flowering plant that is part of the mint family. Originating in the hills of the Mediterranean, lavender was probably spread throughout Europe by the Romans who used it in their ancient baths. Its most often the tiny colorful buds from the lavender plant that are used in cooking, their sweet flavor is amplified when combined with citrus like lemon or orange.

## 3 Clever Idea

Try whisking up the lavender lemon glaze and drizzling it on lemon sorbet, topping Greek yogurt, or a log of soft goat cheese. Divine!

## 4 Cheers!

Hogue Late Harvest Riesling  
Washington  
About \$12

Hogue Late Harvest Riesling has aromas of ripe, inviting aromas of apricot and peach preserves, complimented by a streak of zesty citrus. On the palate, it shows a crisp, clean expression of late-harvest style - meaning the grapes were super ripe and rich when harvested, typically later than grapes for dryer wines. The sweetness is beautifully balanced—enough to complement rich cake and glaze without ever becoming cloying.