



## Lemon-Mint Cake with Lemon Syrup

Featuring: Get Mint Trading Co.

### Ingredients:

Butter, for greasing  
Flour, for dusting  
Fresh mint sprigs, for garnish

#### Cake:

3 eggs, separated, at room temperature  
1 c. sugar, divided  
1/4 c. vegetable oil  
1/8 tsp. salt  
8 mint sprigs, leaves chopped  
2 Tbsp. lemon juice  
1 Tbsp. lemon zest  
1 c. all-purpose flour

#### Syrup:

1 cup sugar  
1/4 c. water  
1/4 c. lemon juice  
1 Tbsp. lemon zest

### Directions:

Preheat oven to 350° F. Butter and flour an 8" round cake pan.

**For the cake:** In a large bowl, using an electric mixer, beat the egg whites to soft peaks. Add 1/2 cup sugar and beat until the mixture holds stiff peaks.

In a separate large bowl, beat the vegetable oil, the remaining 1/2 cup sugar and salt. Add the egg yolks 1 at a time. Add the chopped mint, lemon juice and lemon zest. Add the flour and mix until just combined. Set aside.

Slowly add 1/2 of the egg white mixture into the oil mixture. Using a rubber spatula, carefully fold in the remaining egg white mixture.

Spread the batter into the prepared cake pan and bake for 40-45 minutes until a toothpick inserted into the middle of the cake comes out clean. Transfer the cake to a cutting board and allow to cool before slicing.

**For the syrup:** In a small saucepan, combine the sugar, water, lemon juice, and lemon zest over medium heat. Bring to a boil, reduce the heat, and simmer until the sugar has dissolved, about 5 minutes, stirring occasionally.

Remove the pan from the heat and allow the syrup to cool, about 20 minutes.

To serve, spoon some of the syrup onto each small plate or shallow bowl and lay a slice of cake on top. Drizzle the cake with additional syrup and garnish with a small sprig of mint.

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## Roasted Tomato Bruschetta

Featuring: Aggie Mae's Bakery

### Ingredients:

2 pt. grape tomatoes  
1/4 c. extra-virgin olive oil  
Salt and freshly ground black pepper  
1 loaf fresh-baked bread  
2 cloves garlic, halved  
4 scallions, finely chopped  
1/2 c. basil leaves, thinly sliced

### Directions:

Heat the oven to 400° F.

Coat the tomatoes in olive oil and season with salt and pepper. Roast 20 minutes to concentrate the flavor and burst the tomatoes.

Cut 2 large "planks" of bread each 1" thick by slicing the bread lengthwise horizontally. Reserve the rest of the loaf for another use.

When you remove the tomatoes from the oven, switch on broiler. Char bread on both sides then rub hot bread with cut garlic.

In a bowl, lightly mash the roasted tomatoes and combine with scallions and basil.

Top the large planks with tomato mixture then cut each giant crostini into 4 pieces, 8 pieces total.

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