



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Sage**

P Allen Smiths Pineapple Sage Pound Cake

Ingredients:

1 cup butter
1 cup sugar
¼ cup honey
5 eggs
3 Tbs fresh pineapple sage, chopped
4 Tbs pineapple, crushed and drained
1 tsp lemon peel
1 tsp baking powder
2 cups flour

Directions:

Using an electric beater combine 1 cup butter with 1 cup sugar until the consistency is light and fluffy. Beat in ¼ cup of honey.

Next add the eggs one at a time, beating one minute per egg to thoroughly incorporate.

Add 3 tablespoons chopped pineapple sage leaves, 4 tablespoons chopped pineapple and 1 teaspoon lemon peel. Make sure all the juice is drained out of the pineapple to keep from adding additional moisture to the batter.

Stir in 1 teaspoon of baking powder and 2 cups of flour.

Spoon the batter into 4 mini loaf pans. Bake at 350 degrees F for 45 minutes. Cool for 10 minutes before removing from the pan.