



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Blueberries**

Blueberries and Cream Cake w/Lavender Buttercream

Ingredients:

1 cup blueberries, mashed
1 ½ cups sugar
½ cup coconut oil
4 large eggs
½ cup cream cheese, softened
2 cups all-purpose flour
1 cup white chocolate chips
½ cup milk
1 tsp baking powder

For the Buttercream:

2 cups powdered sugar
¼ cup butter, softened
¼ cup milk
1 Tbs culinary lavender

Directions:

Preheat your oven to 350F. Grease and flour a Bundt pan. Set aside. In a large mixing bowl, whisk all your dry ingredients. Set aside. In a separate mixing bowl, beat all the wet ingredients together. Pour the wet mixture into the dry mixture and beat until just combined. Don't overmix. Fold in the white chocolate chips. Pour the batter into the loaf pan. Bake for 45-55 minutes or until a toothpick inserted comes out clean. Allow to cool in the pan for 10 minutes before transferring to a cake platter. Cool completely.

For the icing:

Carefully heat the milk and lavender for a few minutes. Let it simmer, not boil. Cool and cover. Allow to sit overnight in the refrigerator. Strain and discard the lavender. In a mixing bowl beat the butter until creamy. Beat in the powdered sugar while adding the milk in a little at a time until you get the consistency you prefer.