



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Lemon**

### Lemon Rosemary Pound Cake

**Ingredients:**

2 lemons, zested and juiced  
2 tsp fresh rosemary leaves  
1 cup butter, room temperature  
1 ½ cups sugar  
2 eggs  
1 tsp baking powder  
¾ cup milk  
2 cups flour  
½ tsp salt

**Directions:**

Preheat your oven to 350F. Grease and flour a loaf pan. Set aside.

In an electric mixer combine the sugar, lemon zest, and rosemary. Beat for 30 seconds to a minute. Add the butter and beat until fluffy. Beat in the eggs. Add the milk.

In a mixing bowl, whisk together the dry ingredients then add them to the wet ingredients. Beat until just combined.

Pour the batter into a loaf pan and bake for 45-55 minutes or until a toothpick inserted comes out clean. Allow to cool in the pan for 10 minutes then transfer to a plate and cool completely.