



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Cabbage**

The Kitchens' Red Cabbage Cake

Ingredients:

- 1 ¼ cups all-purpose flour
- 1 ½ cups shredded red cabbage (about 1/4 small head)
- 1 cup sugar
- 2 Tbs apple juice
- 2 eggs
- ½ cup vegetable oil
- 2 tsp baking powder
- ½ tsp fine salt
- ½ tsp cinnamon

Directions:

Preheat the oven to 350F. Grease and flour an 8-inch square baking pan. Line the bottom with parchment paper and spray with cooking spray. Pulse the red cabbage in a food processor until pureed. Add the sugar, apple juice and eggs and process until well combined. With the motor running, add in the oil and process until combined and emulsified. Combine the flour, baking powder, salt and cinnamon and whisk to combine. Add to the food processor and pulse until just combined. Pour into the prepared pan. Bake until a toothpick inserted in the center comes out clean, 30 to 35 minutes. Let cool. Turn out onto a plate and remove the parchment.