

## **Beet Chocolate Cake**

### **Ingredients**

- 2 ½ cups flour
  - 1 cup beets, cooked and pureed
  - ½ cup cocoa
  - 3 eggs
  - 1 tsp vanilla
  - 1 ½ cups sugar
  - ½ tsp salt
  - 2 tsp baking powder
  - ½ tsp baking soda
  - ½ cup butter, at room temperature
  - ¾ cup milk
  - ¼ cup oil
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### **Directions**

Preheat your oven to 350F. Grease and flour two nine-inch round baking pans. Set aside.

In a large mixing bowl, cream the butter and sugar until light and fluffy. Add in the wet ingredients beating until just combined. Then add all the dry ingredients, beating for 2 minutes. Pour the batter into the baking pans and bake for 20-25 minutes or until a toothpick inserted comes out clean. Allow the cakes to cool in the pans for 10 minutes before transferring onto a plate. Once completely cooled, you can frost the cake with a frosting of your choosing. A chocolate glaze would also work nicely.

## **Lemon Rosemary Pound Cake**

### **Ingredients**

- 2 lemons, zested and juiced
- 2 tsp fresh rosemary
- 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. Blend for about 30 seconds until you begin to smell the aroma of rosemary. Add the butter and beat until fluffy. Add in all the wet ingredients until well

blended scraping the sides of the bowl. In a separate mixing bowl, whisk together the dry ingredients then add to the wet ingredients until just blended.

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 to cool completely.

### **Blueberry Sage Compote**

#### Ingredients

- 12 oz or 2 cups fresh blueberries
- 4 large sage leaves
- 2-4 tsp sugar
- Dash of lemon juice

#### **Directions**

In a saucepan, heat the blueberries over medium heat. Mash them lightly. Add in the sugar and sage leaves. (The amount of sugar you use depends on the natural sweetness of the berries.) Continue cooking until the berries turn a deep purple, about 2 minutes. Remove from heat and stir in a dash of lemon juice. Serve warm over pancakes or ice cream. Chill any leftovers for a delicious fruit spread.