



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Grapefruit Cake

Ingredients

- 1 $\frac{1}{2}$ cups flour
 - 3 large eggs
 - 1 $\frac{1}{2}$ tsp baking powder
 - $\frac{1}{2}$ cup sugar
 - $\frac{1}{2}$ cup brown sugar
 - 1 $\frac{1}{2}$ Tbs grapefruit or lemon zest
 - $\frac{1}{2}$ tsp vanilla
 - $\frac{1}{3}$ cup oil
 - $\frac{1}{2}$ cup grapefruit juice
 - $\frac{1}{2}$ cup plain yogurt
 - $\frac{1}{2}$ tsp salt
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Directions

Preheat your oven to 350F. Grease a Bundt pan. Set aside. Place all the ingredients in a mixing bowl. Beat with a hand mixer for 2 minutes. Pour batter into pan and bake for 45 minutes or until toothpick inserted comes out clean. Let the cake cool in the pan for 10 minutes before inverting onto a plate.



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Citrus Salad

Ingredients

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- 2 grapefruit, peeled and segmented
 - 1 naval orange, peeled and segmented
 - 1 small fennel bulb, thinly sliced
 - $\frac{1}{2}$ cup pomegranate seeds
 - $\frac{1}{4}$ cup fresh basil leaves, packed
 - $\frac{1}{4}$ cup olive oil
 - Salt and freshly cracked pepper to taste
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Directions

Combine the basil leaves and oil in a blender and puree. Set aside. Place the grapefruit, oranges, and fennel in a bowl. Pour in the basil dressing. Sprinkle with salt and pepper. Using a large utility spoon, carefully stir in the basil to coat the fruit. Taste, add more salt and pepper if needed. Sprinkle with pomegranate seeds. Refrigerate for 30 minutes or more.



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Grapefruit Bars

Ingredients for shortbread:

- 2 $\frac{1}{2}$ cups all-purpose flour plus extra
- $\frac{2}{3}$ cup powdered sugar
- $\frac{3}{4}$ cup melted butter
- $\frac{1}{4}$ tsp salt

Ingredients for filling:

- 4 eggs
- 1 $\frac{1}{2}$ cup sugar
- 1 cup grapefruit juice
- 1 Tbs grapefruit zest
- $\frac{1}{4}$ cup flour
- 2 drops pink food coloring (optional)

Directions

Heat your oven to 350F. Grease a 9x13 cookie sheet or baking pan. Set aside.

Whisk together 2 $\frac{1}{2}$ cups of flour with the powdered sugar and salt, then pour in the melted butter and mix until combined. You can also do this using a stand mixer with a paddle attachment.

Sprinkle the dough into your lined pan and press down into an even flat layer. Bake for about 20 minutes or until a light golden color. Set aside.

In a mixing bowl, combine all the ingredients for the filling, beating with a hand mixer until smooth. About 1 minute. Pour the filling over the shortbread. Bake for 20 minutes. The edges will be lightly browned and the center will jiggle only slightly. Allow to cool completely before cutting into squares.