



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Mojito Cake

#### Ingredients

- 1 box white cake mix
- 10 oz clear carbonated beverage
- $\frac{1}{2}$  cup white rum
- $\frac{1}{4}$  cup mint, minced
- 2 limes, zested and juiced

#### Directions

Preheat your oven to 350F. Grease a 9x13 or Bundt cake pan. Set aside. Combine all the cake ingredients in a large mixing bowl beating until well incorporated, about 2 minutes. Bake for 25-35 minutes or until toothpick inserted comes out clean.

While the cake is baking, combine the ingredients for the glaze in a small mixing bowl with a whisk starting with 1 cup of powdered sugar. If the icing is too thin add the remaining  $\frac{1}{2}$  cup powdered sugar a little at a time until the glaze thickens. You may not need all the sugar depending on how much juice the lime rendered and if you added the optional white rum.

Let the cake cool for 10 minutes in the baking pan. Invert onto a plate and ice with whipped topping or icing.



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### Mint Jelly

#### Ingredients

- 1  $\frac{1}{2}$  cups fresh mint
- 2  $\frac{1}{4}$  cups water
- 3 cups sugar
- 1 lemon, juiced
- 3 drops food coloring (optional)
- 3 oz pectin

#### Directions

In a 2-quart saucepot, bring the water and mint to a rolling boil for 1 minute. Remove from heat and let stand for 15 minutes. Carefully remove the mint leaves and discard. To the water, add the food coloring, lemon juice, and sugar. Stir to dissolve the sugar allowing it to dissolve. Stir in the pectin until it has blended with the sugar water mixture. Bring to a boil again until for a couple minutes. For safety reasons, do not walk away during this process. Remove the saucepot from the heat and let sit for a few minutes to cool slightly. Pour the hot jelly into a container and allow cooling completely before placing in the refrigerator.

\*If you would like to give this recipe a little heat, add two whole fresh jalapenos to the mint and water at the beginning of this recipe. Remove the jalapenos when straining the mint.



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### Mint Ice Cream

#### Ingredients

- 1 small bunch fresh mint leaves (5 sprigs)
- 2 cups heavy whipping cream
- 1 cup whole milk
- 1 cup peas, cooked
- 1-14 oz sweetened condensed milk
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#### Directions

Heat the milk over medium high heat until it comes to a slight boil. Remove from heat, stirring in the sugar until it dissolves. Cut the bottom inch off the mint (with stems). Steep the mint in the hot milk. Cover and let sit for at least an hour. Remove the mint leaves with a spoon, pressing them against the walls of the pot to extract as much mint flavor as possible. Place the milk and peas in the blender to puree.

Beat the heavy cream on high setting until soft ribbons begin to form. Reduce to medium speed. Slowly add the sweetened condensed milk. Pour in the pea/milk mixture, mixing until just combined. Transfer the ice cream to a freezer safe bowl. Place in the freezer for at least four hours or overnight.