A TASTEFUL PLACE
AT THE DALLAS ARBORETUM
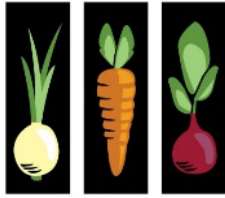
Cauliflower Fried Rice

Ingredients:

- 3 Tbs soy sauce
- 3 Tbs sesame oil, divided
- 2 eggs, beaten
- 1 head cauliflower, riced (about 3-4 cups)
- 1 cup vegetables, diced
- Salt and white pepper to taste

Directions:

Heat a wide shallow pan and coat with cooking spray. Pour in the beaten eggs and cook, stirring a few times to form scrambled eggs. When you can visibly see the eggs are completely cooked through, transfer them to a plate. Set aside.

In the same pan, sauté the vegetables in 2 tablespoons of sesame oil over medium high heat until slightly tender. I chose onions and celery so I'm cooking them until my onions are translucent, but my celery will remain a bit crunchy. Stir in the soy sauce, then the riced cauliflower. Gently toss the cauliflower until it has incorporated all the soy sauce throughout.

Cauliflower Cake

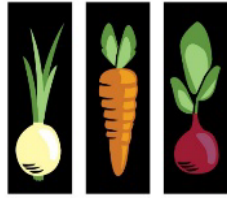**Ingredients:**
- 3 eggs
- 2 cups flour
- 2 tsp baking powder
- 1 cup cauliflower puree
- 1 cup sugar
- 1 tsp vanilla
- ¾ cup milk
- ¼ tsp salt

Directions:

Preheat your oven to 350F. Grease 2-9 inch baking pans. Set aside.

In a mixing bowl, whisk together the dry ingredients until well combined. Whisk in the wet ingredients until wet ingredients until just combined then whisk for another minute. Pour the batter into the two baking pans. Bake for 23 minutes or until a toothpick inserted, comes out clean. Allow to cool completely before icing.

Cauliflower Icing

Ingredients:
- 4 cups cauliflower puree
- 4 cups powdered sugar
- 2 avocados, medium
- 2 Tbs Tahini
- ¾ cup cocoa powder

Directions:

Place the cauliflower puree and cocoa powder in a blender. Blend for 10 seconds. Add in the Tahini, avocados, and powdered sugar. Blend for 20 seconds. Place in an airtight container. Refrigerate for an hour. Spread over a completely cooled cake.