



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Hibiscus Syrup

#### Ingredients

- 2 cups sugar
- 1 cup water
- ½ cup dried hibiscus leaves

#### Directions

Bring the hibiscus leaves, sugar, and water to a boil for 5 minutes. Lower the heat and simmer for another 10 minutes until the mixture has reduced to a thick syrup. Dip a metal spoon into the syrup. If the syrup coats the back of the spoon, remove it from the heat and allow it to cool completely. It will get thicker as it cools.

Drizzle over fruit salad, pancakes, or use as a flavoring for cocktails.



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Hibiscus Tea

#### Ingredients

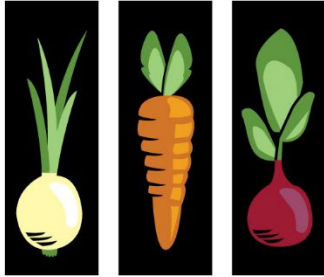
6 cups water, divided

½ cup dried hibiscus leaves

Sugar to taste (optional)

#### Directions

Place 4 cups water and half cup leaves in a large pitcher. Cover and place in the refrigerator for 4 hours to overnight. Strain out the leaves and stir in the remaining 2 cups of water. Stir in sugar if using. Pour over an ice filled glass.



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Hibiscus Cherry Cake

#### Ingredients

2 eggs

1 ½ cup flour

1 cup sugar

1 cup hibiscus tea

½ cup oil

½ cup maraschino cherries, drained and minced

1 ½ tsp baking soda

1 tsp vanilla

1 tsp baking powder

#### Directions

Preheat your oven to 350F. Grease a 9x13 baking pan. Set aside.

Whisk all the dry ingredients together in a mixing bowl. Add in all the remaining wet ingredients. Using a hand mixer, beat the batter for a minute and a half. Pour the batter into the baking pan and level it out with a spatula.

Bake the cake for 25 minutes or until a toothpick inserted comes out clean. Allow the cake to rest and cool on the stove for 10 minutes before inverting onto a platter. Frost with your favorite vanilla frosting recipe.