

Blue Moon Gardens
Spring Open House 2019
Recipes

Lavender Sugar Cookies

½ cup butter
1 cup sugar
2 eggs
½ teaspoon vanilla extract
1 teaspoon dried lavender flowers, finely chopped
1 ½ cups all-purpose flour
2 teaspoons baking powder

Preheat oven to 375°.

In a bowl, cream the butter and sugar until light and fluffy. Beat in the eggs, vanilla, and lavender and mix well

Combine the flour and baking powder and add to the lavender mixture. Stir until well blended.

Drop by teaspoons onto an ungreased baking sheet and bake 8 to 10 minutes until lightly browned around the edges. Let the cookies cool on the baking sheet for a minute or two before removing them to a cooling rack. Makes about 15 cookies.

Vanilla Poppyseed Loaf Cake

For the Cake:

1 ½ cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
½ cup unsalted butter – melted
1 cup sugar
3 eggs
1 1/2 teaspoons vanilla extract
½ cup milk
2 tablespoons poppy seeds

For the Glaze:

1 cup powdered sugar
1 teaspoon vanilla extract
2-4 tablespoons milk or heavy cream

Preheat oven to 350°. Grease and flour a 9x5 loaf pan.

Whisk flour, baking powder, and salt in a medium bowl. Set aside.

Beat butter and sugar in a large bowl. Mix in eggs, one at a time, then add vanilla. With mixer on low speed, or by hand, alternately add milk and flour mixture until batter is combined. Stir in poppy seeds.

Bake for 40-50 minutes, or until a toothpick comes out clean. Let cool for 20 minutes in the pan, then remove from pan and move to a rack to finish cooling.

Meanwhile, make the glaze. Whisk powdered sugar, vanilla and milk until smooth. Pour over cooled cake. Slice and serve.

Cilantro Jalapeno Hummus

2 cloves garlic, minced

2 15 oz. cans garbanzo beans, rinsed and drained

3 tablespoons lime juice

½ teaspoon salt

½ cup olive oil

¾ cup fresh cilantro leaves, chopped

2 jalapeno peppers, seeded and chopped

In a food processor, pulse garlic and jalapeno. Add beans, lime juice and salt and pulse to chop. With processor running, slowly add olive oil and blend until thick, 1 to 2 minutes. Add cilantro and pulse for 10 seconds to combine.

Transfer to a bowl and chill a few hours to allow flavors to meld.

Makes 8 servings