

Garlic Mustard Pesto

YIELDS: 1 CUP

PREP TIME: 15 MIN

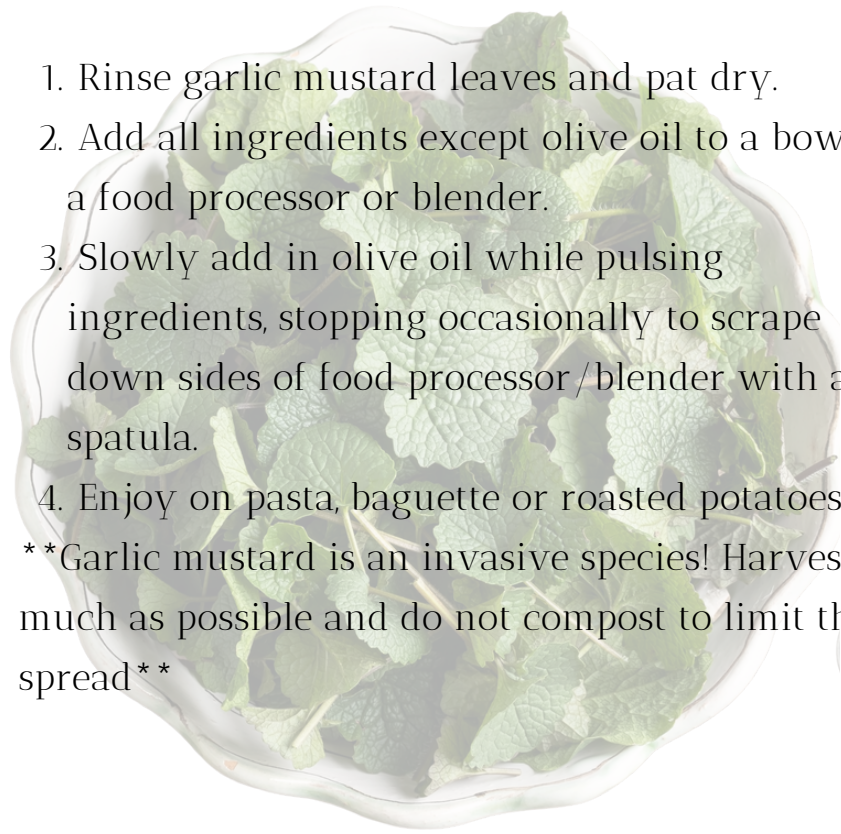
COOK TIME: 15 MIN

Ingredients

1/2 cup of garlic
mustard leaves
1 cup lightly
packed basil leaves
1 tbsp lemon juice
1/4 cup pine nuts
1/2 cup parmesan
cheese or cheese
replacement
1/2 cup of olive
oil
Salt and pepper to
taste

Directions

1. Rinse garlic mustard leaves and pat dry.
 2. Add all ingredients except olive oil to a bowl of a food processor or blender.
 3. Slowly add in olive oil while pulsing ingredients, stopping occasionally to scrape down sides of food processor/blender with a spatula.
 4. Enjoy on pasta, baguette or roasted potatoes.
- **Garlic mustard is an invasive species! Harvest as much as possible and do not compost to limit their spread****



Victorian Era Cake Recipe

SERVES: 8 TO 10 PEOPLE

PREP TIME: 20 MIN

BAKE: 35-40 MIN

Ingredients

1 cup of room
temperature
butter
4 eggs
2 cups of sugar
3 cups of flour



Directions

1. Preheat your oven to 350F.
2. In a small bowl, cream the butter and sugar until smooth.
3. In a separate bowl, whisk eggs until beaten.
4. Combine eggs and butter-sugar mixture.
5. Sift flour into the rest of the mixture and combine.
6. Grease your square cake pan (8x8) with butter.
7. **optional** To create a light crust on your cake, sprinkle a thin layer of sugar or flour on all sides of the greased pan.
8. Bake for 35 to 40 minutes at 350F until golden brown. Fully cooked when toothpick is inserted in the center and comes out clean. Allow the cake to cool fully before removing from the pan.

