

Rosemary (Lavender) Orange Pound Cake

½ lb butter

1 cup sour cream

3 cups sugar

Cream these ingredients.

6 eggs

Add eggs one at a time.

Then add.

1 tsp orange extract (1 tsp lemon extract)

1 Tbsp grated dried orange zest (1 Tbsp grated lemon zest)

2 tsp dried rosemary, crushed (2 tsp finely ground dried lavender)

Sift then mix in the following ingredients slowly:

3 cups flour

¼ tsp salt

¾ tsp baking powder

Oil and flour bundt pan, or 2 loaf pans (nut bread size). Bake at 350 for 50 to 60 minutes.

Test for doneness with toothpick.

Glaze:

¼ cup fresh orange juice (if using lemon in recipe, use ¼ c up fresh lemon juice)

1Tbsp Gran Marnier (1 Tbsp Limoncello liqueur)

1Tbsp fresh orange zest (1 Tbsp fresh lemon zest)

2 cups confectioner's sugar

Note: If using lavender, grind it in a spice or coffee grinder. Can use either lemon or orange zest with the rosemary or lavender.

Citrus Rosemary (Lavender) Wafers

½ cup butter, softened (do NOT substitute margarine!)

½ cup sugar

1 large egg white

2 Tbsp. minced fresh rosemary or (2 tsp. finely ground lavender)

2 Tbsp. grated lemon or orange peel

½ tsp. vanilla extract

1 cup all purpose flour

Cream the butter and sugar. Beat in egg white, rosemary, peel and vanilla. At LOW speed, mix in flour until just combined.

Shape dough into a 10 by 1½ inch log. Wrap well and refrigerate at least 4 hours – overnight is better.

Heat the oven to 350F. Unwrap log and cut in ¼ inch slices. Place slices on 2 ungreased cookie sheets. Bake 12-15 minutes until edges are lightly golden. Cool on wire racks. Makes about 3 dozen wafers.

Note: If using lavender, grind it in a spice or coffee grinder. Can use either lemon or orange zest with the rosemary or lavender.