



Gammy's House Recipes

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Angel Food Flower Cake with Lemon Verbena Cream

Make an angel food cake according to directions. To the DRY ingredients add half cup of dried fragrant rose petals, crushed or 3 tablespoons of other dried flowers crushed. Mix thoroughly in dry ingredients before adding liquids.

Suitable flowers would be a mixture of dianthus (pinks), bee balm flowers, spearmint, basil, pansies, violas.

Bake cake as directed and let cool completely

Lemon Verbena Cream

1 cup chilled heavy cream

1/3 cup fresh lemon verbena leaves, roughly torn

1 ½ tablespoon sugar

Place leaves in a bowl and pour cream over. Stir gently and let sit in the refrigerator overnight. Next day strain cream into a cold bowl and discard leaves. Add sugar and whip until cream forms soft peaks. Place a dollop on a slice of cake and serve.*