



Lemon Rose Geranium Angel Cake

1 ½ cups sugar

1 cup flour

12 egg whites

2 teaspoons cream of tartar

1 teaspoon Vanilla extract

1/8 teaspoon salt

6 lemon rose geranium leaves

Additional lemon rose geranium leaves and blossoms, for garish

Berries for garnish

Preheat the oven to 350 F

Sift $\frac{3}{4}$ cup of the sugar and the flour together; set aside. In a large mixing bowl, combine the egg whites with the cream of tartar, vanilla, and salt. Beat until soft peaks begin to form. Slowly add the remaining $\frac{3}{4}$ cup sugar, continuing to beat until stiff peaks begin to form. Do not overbeat; mixture should be stiff but not dry. Gently fold in the flour mixture, a small bit at a time.

Line the bottom of an ungreased 10-inch tube pan with the leaves. Pour the batter into the pan and bake until the cake is golden and springs back when gently touched, about 50 minutes. Invert the cake pan over the neck of a bottle and let the cake cool in the pan for 1 to 1 ½ hours. Gently run a sharp knife around the sides of the pan to release the cake. Garnish with geranium leaves and flowers and fresh berries, if desired.

Makes 1 10 – inch cake

If you have time to plan ahead, the geranium flavor of this cake can be intensified by placing the sugar in a container with a tight-fitting lid and burying two or three geranium leaves in it for a week or so. This flavored sugar is also wonderful treat with fruit, in other cakes, or served with tea.

This recipe is from the Cooking with Herbs by Emelie Tolley and Chris Mead