

Lemon-Rosemary Remembrance Cake

by: *Katie Pizzuto*

INGREDIENTS

3 Tbsp milk
2 C flour
1 tsp baking powder
pinch of salt
1/2 lb butter (2 sticks) at room temp
1 3/4 C sugar
6 eggs at room temp
1 1/2 tsp vanilla extract
1/2 cup fresh squeezed lemon juice
1 Tbsp lemon zest
1 1/2 Tbsp fresh, finely chopped rosemary
1 sprig of fresh rosemary

Glaze:

1 C confectioners sugar
Approx 3 Tbsp fresh squeezed lemon juice
1/2 tsp fresh, finely chopped rosemary

Place the milk in a small sauce pan with the sprig of rosemary. Heat over very low heat just until the milk begins to steam. Remove from heat and allow to steep while you prepare the batter.
NOTE: You only need to use 2 Tbsp. of milk in the recipe but it's easier to steep with 3 Tbsp.

Preheat oven to 350°F. Grease and flour a 9" cake pan. Sift flour, baking powder and salt into a bowl and set aside.

Cream butter and sugar on medium for 6 minutes...should be pale and creamy. Add eggs one at a time, beating well after each addition. Add vanilla, zest, and lemon juice to mixture and blend. Reduce speed and add flour mixture slowly. Once mixture is smooth and free of lumps, add 2 Tbsp of infused milk and the chopped rosemary. Pour into cake pan and bake in middle of oven until toothpick inserted comes out clean, about 45 - 50 minutes. Let cool on rack, remove and set in serving plate.

For the glaze, combine the confectioners sugar with just enough lemon juice to make a smooth (but not runny) liquid, and add the chopped rosemary. Pour and spread over top of the cake and allow it to run down the sides a bit. Let it set up for several minutes before serving. Garnish with a spring of rosemary.