



FORGE GARDEN

RECIPE BOOK

CITRUS, GINGER AND POPPY SEED CAKE

by the Center for Sustainability
Season: Winter

Ingredients

- 2 cups all-purpose flour
- 1/2 cups sugar
- 1 1/2 teaspoons kosher salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 2 tbsp poppy seeds
- 3/4 cup extra-virgin olive oil
- 1/2 cup honey
- 1 1/4 cup whole milk
- 3 large eggs
- 1 tbsp lemon zest
- 1 tbsp orange zest
- 1 tbsp grated ginger
- 1/3 cup fresh citrus juice (lemon, blood orange, orange)
- 3 tablespoons vanilla extract

Directions

1. Preheat the oven to 350 F. Spray a 10" round cake pan (at least 2" deep) with cooking spray and line the bottom with parchment paper.
2. In a bowl, whisk all dry cake ingredients. In another bowl, whisk remaining ingredients. Add the dry ingredients to the wet and whisk until just combined. Pour cake batter into the prepared pan and bake on a middle rack for about 45-60 minutes, or until a tester comes out clean and the cake bounces back to touch.
3. Set the cake on a rack to cool for about 30 minutes. Invert the cake onto the rack to cool completely, making sure the sides have released from the pan first. Leave to cool for 1-2 hours.

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PREPARATION: 30 MIN
COOKING: 1.5 HOURS
READY IN: 2 HOURS



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LEMON CREAM CHEESE FROSTING

by the Center for Sustainability
Season: Winter

Ingredients

- 16 oz cream cheese, room temperature
- 3/4 cup butter, room temperature
- 5-10 cups powdered sugar
- 2 tbsp fresh lemon juice
- 1-2 tbsp fresh lemon zest

PREPARATION: 15 MIN

COOKING: 15 MIN

READY IN: 30 MIN

Directions

Add the cream cheese and butter to a bowl and beat until well combined and smooth. Add about half of the powdered sugar and mix until well combined and smooth. Add the lemon juice and zest and mix until well combined. Add the remaining powdered sugar and mix until well combined and smooth. Add more or less powdered sugar, as desired for consistency purposes.

Preparation:

Carefully slice the cake in half lengthwise for a two-layer cake. Place the bottom half of the cake on a serving plate, evenly cover the top with about half of your frosting, and add any optional toppings. Place the top layer on top, cover the top with the remaining frosting, and add any optional toppings for decoration.

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