

Nettle Cake with Strawberries and Rhubarb Topping

This green cake is the perfect way to celebrate spring and the abundant season of fresh nettles. It's dense, moist and delicious with a hint of that rich nettle flavor.

Yield: 6-8 servings

Ingredients:

100 grams fresh nettle leaves (two large handfuls)
1 tablespoon lemon juice
2 cups all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup olive oil
1/2 cup honey
2 eggs
1/2 cup buttermilk or thin yogurt

Strawberry Rhubarb Topping

2 parts strawberries
1 part rhubarb (sliced)
honey (or other sweetener) to taste

Directions:

Heat your oven to 300F. Lightly grease a 9" cake baking pan.

Blanch the fresh nettle by dunking it in boiling water for 60 seconds. Drain. Put into a food processor and puree with the lemon juice. Make sure it is pureed into a paste, otherwise the cake won't turn green.

Mix together the flour, baking powder, baking soda and salt in a medium bowl.

In a large bowl mix together the oil, honey, and nettle puree. (I use a cake mixer for this step).

Add the eggs, mixing them in one at a time, and then the buttermilk (or yogurt).

Add the flour mixture in two batches. Mix on low speed until combined, do not over mix.

Pour the batter into the prepared pan.

Bake for about 50 minutes or until it is brown around the edges and a toothpick inserted in the center comes out clean. While baking prep the topping.

To make the topping

I eyeball this topping recipe and it's very forgiving so I trust you can do the same.

I use about two parts strawberries to rhubarb. An example of this would be 4 cups strawberries to 2 cups rhubarb.

Simmer the strawberries and rhubarb, adding a splash of water to the pan if necessary to get the juices started.

Simmer for about 15 minutes or until the rhubarb is softened. Remove from heat. Add honey to taste.