

Invited

SUMMER RECIPES

COOL DRINKS + DESSERT

HOMEMADE STRAWBERRY LEMONADE

- 1 Cup Sugar
- 1 Cup Water
- 2 Cups Strawberries 🍓
- 1 1/2 Cup Lemon Juice (about six lemons juiced) 🍋
- 6 Cups Cold Water

Start by pouring the water, sugar, and strawberries into a medium pan and bring to a boil for about five minutes. Next, place the mixture into a blender and blend on high (or use a potato masher) until there are no strawberry pieces left.

Strain to remove the seeds and pour the liquid into a large pitcher. Add the lemon juice, cold water, and some ice. Garnish with lemons and strawberries! Enjoy!

MINT LEMONADE | *The Mediterranean Dish*

Prepared Mediterranean-style:

- 2 cups crushed ice
- 4 cups water
- 2 large lemons (or limes), washed, cut into small pieces, and seeds removed
- Juice of 1 large lemon
- 1 bunch fresh mint leaves, stems removed (about 25-40 mint leaves), more for later
- 1 cup sugar, more to your liking

Add all the ingredients to the pitcher of a high-quality blender. Cover and push blend or liquefy (high-speed function), until you achieve the desired drink consistency.

Taste and add more sugar or mint leaves, if you like. Blend again.

Pour the lemonade into a serving pitcher through a mesh strainer. Add fresh mint leaves to the pitcher. Cover and refrigerate until you are ready to serve. If you like, strain the lemonade again as you pour into serving glasses. Enjoy cold!

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BROWNIE (TOP WITH FRUIT)

- 2 C. Sugar
- 2 sticks Margarine
- 4 eggs
- 1 tsp Vanilla extract
- 12 TB Cocoa
- ¼ C oil
- 1 ¾ C Flour

Bake at 325' F (160 C) for 35 minutes

LEMON POUND CAKE (TOP WITH WHIPPED CREAM AND FRUIT)

- 4-5 large lemons
- 3 cups all purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk
- 2 tablespoons grated lemon zest, packed (see note)
- 2 tablespoons fresh lemon juice
- 2 sticks (1 cup) unsalted butter, softened
- 2-1/4 cups granulated sugar, plus more for the pan
- 3 large eggs

For the syrup

- 1/4 cup water
- 1/4 cup granulated sugar
- 1-1/2 tablespoons fresh lemon juice

For the glaze

- 1 cup confectioners' sugar
- 2 tablespoons fresh lemon juice

Instructions

Preheat the oven to 325°F and set an oven rack in the middle position.

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LEMON POUND CAKE *continued...*

In a medium bowl, whisk together the flour, baking soda and salt. Set aside. In another bowl, whisk together the buttermilk, lemon zest and lemon juice. Set aside.

In the bowl of an electric mixer cream the butter and sugar on medium speed until light and fluffy, 3 to 4 minutes. Scrape down the sides of the bowl, then beat in the eggs one at a time, beating well after each addition. Scrape down the sides of the bowl again.

With the mixer on low speed, beat in one-quarter of the flour mixture, then one-third of the buttermilk mixture. Beat in another quarter of the flour, then another third of the buttermilk mixture. Repeat with another quarter of the flour and the remaining buttermilk mixture. Finally, beat in the remaining flour mixture. Scrape down the sides of the bowl. Give a quick mix to make sure all of the ingredients are well incorporated.

Spray 2 loaf pans with non-stick spray.

Spoon the thick batter into the prepared loaf pans and smooth with a rubber spatula. Bake for 50-60 minutes, or until the cake is golden and a tester comes out clean.

Set the cakes on a cooling rack. Carefully run an offset spatula or table knife around the edges of your pan, between the pan and the cake, to loosen the cake from the pan. Cool the cake in the pan for ten minutes. (Set a timer because if it stays in the pan too long, it may stick.)

Meanwhile, make the syrup. Combine the water and sugar in a saucepan and bring to a boil. Remove from the heat and stir in the lemon juice.

Remove warm cake from pan and onto a rack. Slip a large piece of parchment paper, aluminum foil, or paper towels under the rack for easy clean-up. Gradually brush the hot syrup over the cake, letting it soak in (a little syrup will drip off, but try not to rush so that most of it is absorbed). Allow the cake to cool completely, about one hour.

When the cake is cool, carefully transfer it to a serving platter.

To make the glaze: in a medium bowl, whisk together the confectioners' sugar and lemon juice. Add more confectioners' sugar or lemon juice as necessary to make a thick but pourable glaze (it should be a little thicker than you'd think, about the consistency of molasses or honey). Spoon the glaze over the top of the cake, letting it drip down the sides.

Freezer-Friendly Instructions: The cake can be frozen (without the glaze) for up to 3 months. After it is completely cooled, double-wrap it securely with aluminum foil or plastic freezer wrap, or place it in a heavy-duty freezer bag. Thaw overnight on the countertop before serving. (Add the syrup before the cake is frozen and add the glaze after the cake is thawed.)