

## Culinary Lavender: Lavender Sour Cream Pound Cake



**“THIS IS A QUICK CAKE YOU CAN WHIP UP WHEN YOU ARE IN A HURRY AND MAY BE MADE WITH A VARIETY OF HERBS. OUR FAVORITES ARE LAVENDER OR ROSEMARY.”**

**“WE CHANGE IT UP DEPENDING ON OUR SEASON. IT IS OUR MOST ASKED FOR DESSERT IN OUR TEA ROOM. IN THE WINTER I USE ROSEMARY IT REALLY WORKS WELL WITH A VARIETY OF HERBS.”**

-ELLEN REYNOLDS

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**Recipe type:** baking  
**Serves:** 6 to 8

### INGREDIENTS

- One yellow cake mix
- 1 package of vanilla or lemon pudding mix
- 4 eggs
- 8 oz. sour cream
- 1/2 C of sugar
- 3/4 C of vegetable oil of your choice
- 2 T of crushed lavender buds or herb of your choice

### INSTRUCTIONS

1. Mix all ingredients and beat on medium speed for 4 minutes and place in a greased and floured tube or bundt pan. Place in a preheated oven (325 degrees) and bake for 45 minutes until it begins to pull away from the sides.
2. Cool on a rack for 20 minutes, and then remove from the pan. Dress with the following glaze if desired.
3. Glaze: Take 1 C of water, add 2 T of crushed lavender or herb of your choice and bring to a boil, strain off the herbs and mix 1C of confectioners sugar. This will make a very light but flavorful glaze to dress the cake with after it has been cut into serving pieces.
4. We usually add a quick sprinkle of whole buds along the spine of the cake for a garnish and serve each piece with a short stem of Royal Velvet lavender on the plate.
5. If you prefer a naked cake, a dusting of powdered sugar will work just as well. Presentation is everything.