



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Sage**

Texas Pecan and Sage Pound Cake

Ingredients:

3 Tbs sage, roughly chopped
2 cups flour
1 ½ cup sugar
1 cup pecan pieces
1 cup butter
½ cup buttermilk
6 eggs
1 Tbs vanilla
1 tsp baking powder

Directions:

Preheat your oven to 325F. Grease a Bundt baking pan. Set aside.

In a food processor, pulse the sugar and sage a few seconds at a time until sage is ground into the sugar. The sugar will turn light green in color. Transfer to a mixer. Add the butter and cream until fluffy. Add the eggs, vanilla, and buttermilk, mixing until incorporated. Mix in the baking powder and flour. Fold in the pecans. Bake for 50-60 minutes. A toothpick inserted should come out clean. Let sit for 10 minutes before inverting onto a cake plate.