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## LILAC-GLAZED DONUTS

*With subtle hints of vanilla and lilac, this donut recipe is the perfect addition to your spring brunch. And you avoid the hassle of rising yeast. This cake donut is rustic, shallow fried, and topped with a floral glaze—yes please! This earthy donut is less sweet than other baked goods, so feel free to eat two.*

PREP TIME: 25 minutes • TOTAL TIME: 55 minutes • YIELD: 12 Servings

### DIRECTIONS

To prepare for the process, fill a 3-inch-deep saucepan with 1 inch of vegetable oil. Line a baking tray with a wire rack and paper towels for the donuts to drain, and set aside.

In a medium bowl, combine the flour, sugar, baking powder, baking soda, salt, cinnamon, and lilac blooms and set aside.

In a large bowl, combine the buttermilk, melted butter, vanilla, and eggs. Gradually whisk the dry ingredients into the wet until a sticky dough is formed. Transfer the dough to a lightly floured work surface. Use your palms to press the dough into roughly a 12-inch rectangle about  $\frac{1}{2}$  inch thick.

Heat the oil over low-to-medium heat for 5 minutes. While the oil is heating, cut out 12 donuts and holes using 3-inch and 1-inch round cookie cutters. Test the oil temperature with a donut hole. If the oil is hot enough, the dough will puff up and be golden brown after cooking 1 minute per side. When the oil is ready, carefully drop the donuts into the oil in batches, taking care not to crowd the pan. Allow the donuts to fry for about 1 to 2 minutes per side or until golden brown.

Once the donuts are done, carefully remove them from the oil using a spider basket utensil. After transferring the cooked donuts to your wire rack, repeat the process with the remaining donuts until they are all cooked.

While the donuts are cooling, whisk together the powdered sugar and milk for the glaze. Once the donuts are completely cool, dip them into the glaze and return them to the wire rack. If you like an extra-thick glaze like we do, dip them again once the glaze has set a bit, and return them to the rack. Sprinkle with lilac flowers and serve.

### INGREDIENTS

- $3\frac{1}{2}$  cups flour
- $\frac{1}{4}$  cup sugar
- $\frac{1}{2}$  cup lilac blossoms, stems removed
- 2 tsp. baking powder
- $\frac{1}{2}$  tsp. baking soda
- 1 tsp. salt
- 1 tsp. cinnamon
- $\frac{1}{4}$  cup buttermilk
- $\frac{1}{4}$  cup butter, melted
- 1 tsp. vanilla extract
- 2 eggs
- Vegetable oil for frying

### GLAZE

#### INGREDIENTS

- $1\frac{1}{2}$  cups powdered sugar
- 2 T. milk
- $\frac{1}{4}$  cup lilac blossoms for garnish



## BANANA FLAPJACKS WITH WILDFLOWER COMPOUND BUTTER

*Sweet banana pancakes are a treat for any weekend breakfast. This wildflower compound butter has a touch of sweet local honey and is a fresh, flavorful addition to this dish. The scrumptious flapjacks pair wonderfully with the edible flowers, and when covered in syrup, they will make your taste buds sing.*

PREP TIME: 15 minutes • TOTAL TIME: 35 minutes • YIELD: 8 Servings

### DIRECTIONS

Start by making the compound butter so it can set up: Separate the petals of the flowers and remove any stalks. Chop the blooms and rosemary to a uniform size. Lay a rectangular piece of parchment paper on a clean, dry flat surface. Sprinkle half of the edible flowers and herbs on the paper. Combine the butter and honey, then spread the mixture gently on the flowers and herbs. Level it with the flat side of a knife, making a 6 x 6-inch square.

Sprinkle the other half of the flowers and herbs on top of the honey butter. If the honey butter is very soft, keep it (still on the paper) in the fridge for 5 minutes to firm up a bit. Use a knife to lift one edge of the butter from the paper and roll it. Wrap the roll of butter in the paper and twist the ends. Place it in the fridge to chill.

Now for the pancakes: In a bowl, use a fork to mash the peeled bananas. Mix in all the other ingredients except the melted butter, and stir to form a smooth, thick batter. Heat a skillet over medium heat. Once the cooking surface is hot, lightly grease the pan with a small amount of the melted butter and add the pancake batter, using  $\frac{1}{3}$  cup per pancake. Cook the first side until the tops of the pancakes begin to bubble. Flip and cook until cooked through. Repeat this process until all your batter is cooked.

Remove the cold butter roll from the refrigerator. Unwrap the butter log, press in a couple of edible flowers on the top for garnish, and slice it into small rounds.

Plate your banana flapjacks and top them with the compound butter rounds and pure maple syrup.

### INGREDIENTS

- 2 large overly ripe bananas
- 1 cup flour
- 1 T. sugar
- 2 tsp. baking powder
- $\frac{1}{2}$  tsp. salt
- 2 eggs
- 3 T. milk
- 1 tsp. vanilla extract
- 2 T. butter, melted, to coat pan

### BUTTER INGREDIENTS

- 1 cup butter, softened
- 1 tsp. honey
- 1 tsp. fresh rosemary, chopped
- 2 T. edible flowers, chopped, plus
- 5 whole flowers for garnish

## SHRIMP BOIL WITH CORN AND POTATOES

*A one-pot shrimp boil is a wonderful way to feed a large gathering of friends and family. It makes for a beautiful table display since your food is the centerpiece, as it should be. The scrumptious lemon butter and cheddar-chive biscuits (next recipe) are the perfect additions to this table full of goodness!*

PREP TIME: 10 minutes • TOTAL TIME: 35 minutes • YIELD: 12 Servings

### INGREDIENTS

- 1½ gallons water
- 4 lemons, halved
- 2 T. minced garlic
- 6 oz. Old Bay Seasoning
- 2 lb. baby red potatoes, halved
- 8 ears corn, cut in thirds
- 2 lb. jumbo shrimp, deveined

### BUTTER INGREDIENTS

- 1 cup butter, melted
- 1 T. minced garlic
- ½ cup broth from cooking shrimp
- Juice and zest of 1 lemon

### DIRECTIONS

Add the water, lemon, and garlic to a large stock pot. Stir in Old Bay Seasoning. Cover and bring to a boil over medium heat. Add in the potatoes and cook for 10 minutes. Add in the corn and continue cooking at a simmer for another 5 minutes. Add in the shrimp and cook for 2 to 3 minutes until the shrimp turn pink. Remove the potatoes, corn, and shrimp from the broth using a large slotted spoon and place them in a large bowl. To make the lemon butter, whisk together the melted butter, garlic, lemon juice, and broth in a small bowl, and then add the lemon zest. Sprinkle additional Old Bay Seasoning into the butter as desired.

To serve this, we place butcher paper down the center of the table as a runner and pour the shrimp, potatoes, and corn across the table. Serve with the lemon butter and cheddar chive biscuits (page 81).





## SPICED CRÈME PEAR GALETTE

*Pear season kicks off the fall harvest at the Grace-Filled Homestead. This rustic pear galette will welcome your guests with autumn scents that are filled with farm-to-table goodness. You can use whatever pear variety is local to your area. This rustic farm dish is loved by foodie friends and grandpa alike.*

PREP TIME: 15 minutes • TOTAL TIME: 45 minutes • YIELD: 8 Servings

### DIRECTIONS

Preheat the oven to 400°F.

Lightly flour a work surface and roll out the puff pastry sheet into a 10-inch square. Transfer to a baking sheet coated with cooking spray. Fold the corners in and fold over the puff pastry sides, making a round crust for the galette. Remember this foodie dish is better when it's imperfect and rustic, so don't stress on what your folds look like. Bake for 10 minutes.

For the filling, mix the cream cheese, honey, cloves, and  $\frac{1}{2}$  teaspoon of the cinnamon in a small bowl. After baking the pastry shell, the pan will be hot, so be careful on this next step: Spread the cream cheese mixture on the inside bottom of the puff pastry. Arrange pear slices over the cream-cheese layer, with slices slightly overlapping each other. Sprinkle sugar and the rest of the cinnamon over the pears and pastry crust. Bake for 20 additional minutes or until golden brown. Serve warm.

### INGREDIENTS

- 1 sheet puff pastry
- 2 oz. cream cheese, softened
- 1 T. honey
- $\frac{1}{4}$  tsp. ground cloves
- 1 tsp. ground cinnamon, divided
- 2 pears, cored and thinly sliced, peel on
- $1\frac{1}{2}$  T. sugar



## SUGAR PLUM CREAM CHEESE STUFFED FRENCH TOAST

*This decadent recipe is a casserole-style breakfast that's perfect for Christmas morning. The plum jam layered with the cream-cheese mixture is delicious with the French bread and maple syrup. This is a wonderful dish to start off any special occasion or holiday. It can be chilled overnight or baked the same day.*

PREP TIME: 15 minutes > TOTAL TIME: 1 hour, 25 minutes > YIELD: 6 Servings

### DIRECTIONS

Cut the French bread into 12 (1-inch) slices. Preheat the oven to 350°F. Place the bread slices on a baking sheet and bake for 5 minutes per side or until firm and overly toasted. This will ensure your breakfast isn't soggy. Butter a 13 x 9-inch baking dish.

To make the jam sandwiches, spread cream cheese generously on half of the slices, add the jam, and top with a plain slice of bread.

To prepare the French toast custard, use a mixer to beat the sugar, vanilla, cinnamon, and heavy cream in a large bowl until well blended. Add the eggs, one at a time, mixing well after each addition. Dip the prepared jam sandwiches in the custard, covering both sides, then arrange the coated jam sandwiches in the baking dish. You can cover the pan with plastic wrap and place it in the refrigerator overnight or make immediately.

Bake, uncovered, for 60 minutes or until golden brown. Remove from the oven and sprinkle with powdered sugar. Serve with additional butter and maple syrup.

### INGREDIENTS

1 (1 lb.) loaf French bread  
8 oz. cream cheese, softened  
1 cup plum jam  
1¼ cups sugar  
2 tsp. cinnamon  
1 T. vanilla extract  
4 eggs  
1 cup heavy cream  
Powdered sugar for sprinkling  
Maple syrup, to serve



# Apothecary Pantry

The apothecary pantry at the Grace-Filled Homestead is often referred to as our Farmacy. It's filled with foraged teas, preserved vegetables, fruit jams, dried herbs, fermented treats, and scratch concoctions for whatever ails you. There is nothing better than a gently bubbling jar of fruit kombucha, elderberry syrup, or fire cider to help with the first signs of a cold. Drying herbs and tending your sourdough starter are traditions that create more self-sufficiency and peace in your home.

If you're looking for a sustainable, low-tech method of preserving food, I'll introduce you to a couple of easy fermentation recipes. These preservation methods have been passed down through different societies for generations. There are so many economic and health benefits to having your own Farmacy, whether you live on a 100-acre ranch or in a downtown apartment. You can start small. It will only take up a small corner of your kitchen, improve your health, and save you time and money. Let's get back to the basics of the apothecary pantry.

## BACON-WRAPPED ASPARAGUS

*Delight your family and friends with a vegetable treasure covered in crispy bacon goodness. Bacon-wrapped asparagus is a treat for any holiday meal or special occasion. This simple five-ingredient recipe can be ready in less than a half hour. We bake ours in the oven, but we also love the air fryer method for extra-crispy bacon.*

PREP TIME: 15 minutes › TOTAL TIME: 30 to 45 minutes › YIELD: 8 Servings

### INGREDIENTS

- 2 lbs. asparagus
- 1 tsp. salt
- 1 tsp. pepper
- 1 tsp. oil
- 1 lb. bacon

### DIRECTIONS

Preheat the oven or grill to 400°F. Cut 1 inch off the end of each stalk, leaving the top point intact. Coat the stalks with oil, salt, and pepper. Collect five pieces of asparagus together and wrap them with a strip of bacon. If you like crispy bacon, take care to minimize areas where the bacon overlaps. A single layer will crisp quicker.

Place bacon-wrapped asparagus on a pan and bake for 15 minutes, then turn the bundles over and bake an additional 15 minutes or until the bacon is crispy. If tips are browning too much, cover them with foil while the bacon crisps. For crispier bacon, place the pan under the broiler for 2 minutes before serving. If you prefer the air fryer method, place prepared bacon-wrapped asparagus in the air fryer at 375°F for 10 to 15 minutes.

**Optional:** Serve with a side of hollandaise sauce (page 17).



## SEVEN-LAYER SALAD

*The seven-layer salad is a staple at our family gatherings, and it's one of the first dishes to run out. It has all the healthy layers of lettuce and vegetables with added layers of cheese and a creamy dressing. You can customize your layers, like we have in the past. However, these classic ingredients are the favorites at the Grace-Filled Homestead.*

PREP TIME: 15 minutes › TOTAL TIME: 1 hour, 15 minutes › YIELD: 10 Servings

### DIRECTIONS

Spread the lettuce evenly in the bottom of a glass bowl. Any bowl will work but seeing the layers through a glass dish makes serving more fun. Next, layer the red onions on top of the lettuce followed by the celery and then the peas. Combine the mayo and sour cream in a separate bowl, then carefully spread the mixture on top of the peas. Crumble the cooked bacon strips and add them to the dish. Add the final layer of shredded cheese. Cover the dish and chill in the refrigerator for 1 hour before serving.

### INGREDIENTS

- 1 head of lettuce, shredded (we like iceberg or romaine)
- 1 large red onion, diced
- 4 celery stalks, sliced
- 1½ cups frozen peas, thawed
- ½ cup mayonnaise
- ½ cup sour cream
- 1 lb. cooked bacon
- 1 cup cheddar cheese, shredded



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