

Stop and Smell the Rosemary

*Recipes from the 2007 Nancy Wallace Trophy
Baking with Herbs Contest*

The Rake and Hoe Garden Club of Westfield



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Recipes compiled by Karen Jolley-Gates

Illustrations by Janet Gardner

Introduction by Linda Parker



Kind hearts are the

GARDEN

Kind thoughts are the

ROOT

Kind words are the

BLOSSOMS

Kind deeds are the

FRUIT

The Nancy Wallace Trophy

The Rake and Hoe Garden Club sponsors the Nancy Wallace Trophy annually to honor one of its longtime, original members, Nancy Wallace. This year the event was a culinary herb bake off evaluated by Chef Charles Fredericks of the Echo Lake Country Club.

Nancy Wallace was a Charter Member of the Rake and Hoe Garden Club when it was begun in 1952. She was a member for more than 50 years and served the club in many ways, including as President and Director. Among many projects she was instrumental in was the establishment of the Claire Brownell Memorial Wildflower Garden at the Reeve House, and she designed the herb garden at the Miller-Cory House Museum. She was very active in the management of the Miller-Cory House, most recently serving as Chairman of Acquisitions, and had served on the Board of Governors as well as on the Volunteer Board.

For many years, Mrs. Wallace had her own herb business and had given many talks about the cultivation and uses of herbs. She oversaw two Rake and Hoe Herbal Luncheons for the public, and also designed and ran two Medieval Luncheons for the club membership, both of which highlighted recipes featuring herbs. A gourmet cook, Mrs. Wallace was always interested in new recipes using a wide selection of herbs. The Nancy Wallace Trophy competition asking members to bake a cookie or biscuit using herbs is very much in the spirit of this long time garden club leader.

This year, 2006-2007, the trophy was given to Margot Partridge for her Rosemary Almond Cookies.

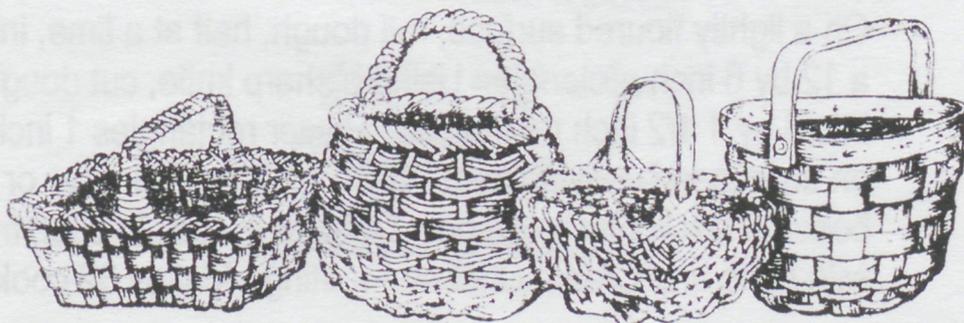
By Linda Parker

SOW
Courtesy
& REAP
Friendship
PLANT
Kindness
& GATHER
Love

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dill thyme chives sage marjoram bay



Lime-Basil Cookies

2/3 C. butter, softened
3/4 C. sugar
1 tsp. baking powder
1/2 tsp. salt
1 egg
1 tsp. finely shredded lime peel
2 Tbsp. lime juice
1 tsp. vanilla
2 C. all-purpose
1/2 C. ground pistachio nuts
1 Tbsp. finely snipped basil
Lime and Cream cheese Frosting

Preheat oven to 375 degrees.

In a large bowl, beat butter on medium to high speed for 30 seconds. Add sugar, baking powder, and salt. Beat until combined, scraping side of bowl occasionally. Beat in egg, lime juice and vanilla. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour, the pistachios, the snipped basil and the lime peel. Divide dough in half. Cover and chill for about 1 hour or until dough is easy to handle.

On a lightly floured surface, roll dough, half at a time, into a 12 by 6 inch rectangle. Using a sharp knife, cut dough into 3 by 1 1/2 inch rectangles. Place rectangles 1 inch apart on ungreased cookie sheet. Bake for 7 to 8 minutes or until bottoms are lightly browned. Transfer to rack to cool, frost with Lime and Cream Cheese Frosting. Makes 32 cookies.

Lime and Cream Cheese Frosting

3 oz. cream cheese, softened
2 Tbsp. butter, softened
2 tsp. lime juice
1 C. powdered sugar
1/2 tsp. finely shredded lime peel

Combine cream cheese, butter and lime juice and beat on low to medium speed until light and fluffy. Gradually beat in between 3/4 C. to 1 C. sugar until frosting reaches spreading consistency. Stir in the lime peel. If desired, stir in a few drops of green liquid food coloring.

Janet Gardner



*Character,
like sweet herbs,
gives off its
finest fragrance
when pressed.*

Irish Soda Bread

2 C. flour
1 1/2 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp salt
1 Tbsp. caraway seeds
1/2 C. raisins
1 C. well-shaken buttermilk

Preheat oven to 350 degrees and grease and flour a 9 inch circle on a baking pan

Mix flour, baking powder and soda and salt. Add caraway seeds and raisins and mix.

Add buttermilk and mix into the above mixture. Turn this sticky mixture onto a floured board or clean counter top and knead for about 1 minute or knead to the count of 60. As you knead this dough keep the dough from becoming sticky by incorporating the flour from the board. The dough will turn into a nice plump ball. Place this onto the prepared pan and flatten to about 1 inch. Score a cross with a sharp knife about 1/2 inch deep.

Bake for 40 minutes. The bread should be nice and brown and very crusty. Knock the bread with your knuckles and it should sound hollow. Cool on a wire rack.

Barbara Mullin



Irish Soda Bread with Cranberries

2 C. all-purpose flour
1/4 C. sugar
1 1/2 tsp. baking soda
1/2 tsp. salt
1/2 C. dried cranberries
2 Tbsp. caraway seeds
1 1/4 C. nonfat plain yogurt
1 large egg, beaten
1 Tbsp. unsalted butter, melted

Preheat oven to 350 degrees.

Sift the flour, baking soda and salt into a bowl.
Add cranberries and caraway seeds, mix well.

In a separate bowl, combine yogurt, egg, butter and sugar. Add to the dry ingredients; combine until just mixed and stir with a wooden spoon. Form the dough into a disk about 6 inches across. (2 1/2 inches thick) Dust it with flour if sticky.

Place on an ungreased baking sheet. Using a sharp knife, cut an X on the surface. Bake until golden brown and the bread sounds hollow when the bottom is tapped, about 50 minutes.

Serve warm with sweet butter.

Diane Genco

Adapted from a recipe from The Old Presbytery,
Kinsale, Cork, Ireland

Lemon Chive Pepper Bread

1 C. (2 sticks) unsalted butter at room temperature
1/2 C. sugar
4 eggs, separated
1/3 C. fresh lemon juice
grated zest of 2 lemons
3 C. unbleached all-purpose flour
4 tsp. baking powder
1 Tbsp. cracked or very coarsely ground pepper
1 C. milk
pinch of salt
1/4 C. snipped fresh chives

Preheat oven to 350 degrees. Butter a 9 x 5 x 3 inch pan.

Cream the butter and sugar together. Add the egg yolks, one at a time, beating after each addition. Stir in lemon juice and zest.

In another bowl, combine the flour, baking powder, and pepper. Stir one third of this mixture into the butter mixture. Then add 1/2 C of the milk and mix it in. Continue adding one third of the flour, the remaining milk, and the remaining third of the flour, beating well after each addition. Do not overmix.

In another bowl, beat the egg whites with the pinch of salt until they form soft peaks. Fold the egg whites and chives into the batter.

Pour the batter into the pan and bake until done, 50-60 minutes; until a skewer comes out clean. Cool in pan for 10 minutes, Then remove to continue cooling.

Ellen Cuddy from The New Basics Cookbook by Julee Rosso
And Sheila Lukins

Parmesan Chive Biscuits

2 C. all-purpose flour
1 Tbsp. baking powder
3/4 tsp. salt
1/3 c. cold butter, cut into pieces
1/2 C. grated parmesan cheese
2 Tbsp. Chopped fresh chives
3/4 C. milk

Preheat oven to 400 degrees.

Combine the first 3 ingredients in a large bowl. Cut butter into flour mixture with a pastry blender until crumbly; stir in parmesan cheese and chives. Add milk, stirring until dry ingredients are moistened. Turn dough out onto a lightly floured surface, and knead lightly five or six times. Pat or roll dough to 1/3 inch thickness; cut with a 2 3/4 inch round cutter and place on a lightly greased baking sheet. Bake at 400 degrees for 15 to 16 minutes or until lightly browned. Yield: seven biscuits.

Linda Winter



Fennel Cookies

1/3 C. margarine
1/3 C. butter
1 2/3 C. sugar
1/4 tsp. baking soda
2 eggs, beaten
3 C. flour
2 tsp. baking powder
3 Tbsp. fennel seeds

1/3 C. sugar to roll cookies in

Preheat oven to 375 degrees

Mix butters, sugar and soda. Add other ingredients. Mix well. Form into a walnut-sized ball and roll in sugar. Place on greased cookie sheet and bake for about 12 minutes or until golden. These are better if they ripen a day or two.

Options instead of fennel: caraway, poppy seed or anise.

Karen Jolley-Gates



Rosemary Almond Cookies

1/2 C. unsalted butter
1/4 C. sugar
1 Tbsp. Pernod (anise flavored liqueur) or 2 Tsp.
Vanilla
1 1/4 C. flour
1-2 Tbsp. chopped fresh rosemary (1-2 tsp. dried)
1/4 C. chopped almonds
1/4 C. sugar

Preheat oven to 350 degrees.

Cream together butter and 1/4 C. sugar. Blend in Pernod or vanilla. Mix well. Stir in flour, salt, rosemary and almonds. Mix well. Dough should be soft but not sticky. Add more flour, 1 spoon at a time if needed.

Roll dough into walnut sized balls. Roll in the remaining 1/4 C. sugar. Flatten between palms of hand to about 1/4 inch thickness. Place on greased cookie sheet. Bake at 350 degrees for 15- 20 minutes, or until golden.

Margo Partridge

Taken from Favorite Recipes with Herbs by
Dawn J. Ranck and Phyllis Pellman Good



Rosemary Cheese Buttermilk Biscuits

4 C. self-rising flour
2 C. extra-sharp yellow and white cheddar cheese, grated
1 1/2 C. buttermilk
2 sticks unsalted butter, cold to room temperature
fresh rosemary to taste

Preheat oven to 350 to 400 degrees.

Combine flour and butter with your hands, or two forks or pastry blender. Mix until flour and butter forms small pieces lima-bean or pea size. Toss in the cheddar cheese; mix until incorporated. Add buttermilk, 1 cup at a time (more might be necessary). Add rosemary. Mix with large spoon. Keep adding buttermilk and mixing until dough is sticky, but not wet. (If too wet, add more flour) Place on a well-floured surface and pat down with fingers or roller to about 1/2 inch thick. Cut with biscuit or cookie cutter. Place on baking sheet and bake in oven until golden brown, about 20 to 25 minutes. Serve warm.

Marylyn Straight

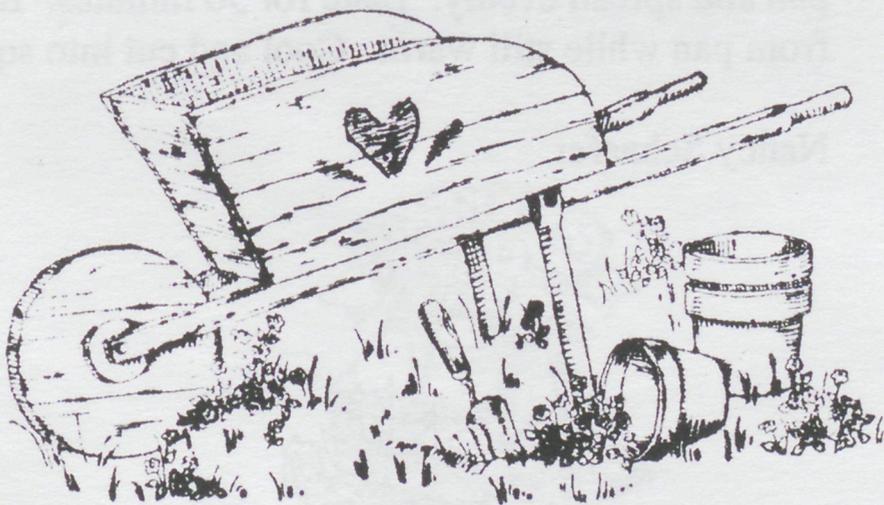


Rosemary Cheese Straws

- 1/2 C. butter
- 1 C. sharp grated cheddar cheese
- 3 T. parmesan cheese
- 1 C. sifted flour
- 1/2 tsp. Salt

Sift together flour and salt and set aside. Cream butter, add cheeses, mix well. Add dry ingredients and mix until smooth. Press through cookie press using wide saw tooth plate or use star plate. Sprinkle with chopped rosemary. Bake at 350 degrees for 12 minutes. Makes 2 1/2 dozen.

Barbara Mullin



Sweet Rosemary Slices

2 eggs
2/3 C. soft brown sugar
few drops vanilla essence
1 C. all purpose flour
1 tsp. baking powder
pinch of salt
1 Tbsp. rosemary leaves or 2 tsp dried
8 oz. raisins and candied cherries or pineapple
1 C. chopped pecans or sunflower seeds

Preheat oven to 375 degrees

Beat eggs in bowl then gradually add sugar and vanilla, mix well.

Sift in the flour, baking powder and salt. Add rosemary; then fold in fruit and nuts.

Spoon mixture into a greased and floured 8 inch pan and spread evenly. Bake for 30 minutes. Remove from pan while still warm. Cool and cut into squares.

Nancy Schaefer



Herbed Shortbread- Rosemary or Lavender

3/4 C. butter, softened

1/4 C. sugar

2 C. flour

1 tsp dried herb of choice (more if fresh)

Heat oven to 350 degrees

Cream butter and sugar.

Work in flour and dried herbs.

Roll dough to 1/2 to 1/3 inch thick on lightly floured board.

Cut into small shapes, circles or squares.

Place 1/2 inch apart on ungreased baking sheet.

Bake about 20 minutes or until set. Cookies may be slightly browned on edges. Immediately remove from baking sheet.

Note: Any sweet or savory herb can be used. I preferred the lavender which would be perfect with iced tea on a summer day. Other possibilities include mint, lemon balm or lemon verbena, or fresh basil.

Linda Parker



Rosemary Shortbread Carlsson

2 C. flour
1 1/2 C. tbsp. finely chopped fresh rosemary leaves
1 C. unsalted butter, softened
1/2 C. packed brown sugar

Preheat oven to 300 degrees

In a bowl, whisk together flour and rosemary. In another bowl with an electric mixer beat together butter and sugar until light and fluffy. Add the flour mixture gradually, beating until just combined. Press dough evenly into an 11 -by -7 inch baking pan; and with a sharp knife score about 1/4 inch deep in 2 inch squares or rectangles. Bake shortbread in middle of oven 45 to 55 minutes, or until pale golden. Cool shortbread in pan on rack and cut completely through score marks.

Makes about 30 bars.

Cathie Mlynarczk

Little by little,
day by day,
friends
and flowers
grow that way

Cornmeal Thyme Cookies

1 3/4 C. all-purpose flour
1 tsp baking soda
1 C. stone-ground corn meal
1/2 tsp. salt
1/2 lb. unsalted butter, softened
1 1/4 c. sugar
2 large eggs
3/4 C. dried currants
1 tbsp. finely chopped fresh thyme

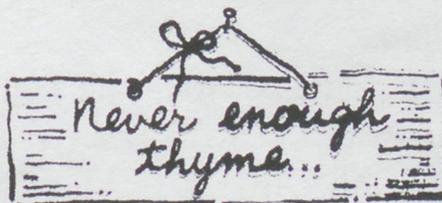
Preheat oven to 350 degrees. Line two baking sheets with parchment paper; set aside. Whisk together flour, baking soda, cornmeal and salt in a medium bowl.

Put butter and sugar in bowl of an electric mixer fitted with the paddle attachment, cream on medium speed until pale and fluffy, about 3 minutes. Mix in eggs, one at a time. Add flour mixture, mix on low speed until just combined. Mix in currants and thyme.

Using a tablespoon, drop rounded balls of dough onto lined sheets, spacing them 2 inches apart. Bake until pale golden, 10 to 12 minutes. Remove and cool on a rack.

Make about 3 dozen.

Kris Luka



Lemon Thyme Cardamom Crisps

- 1/4 C. warm water
- 1 pkg. active dry yeast
- 1/2 C. sweetened condensed milk
- 3 C. all-purpose flour
- 1 C. cold butter or margarine, cut in 1/2 slices
- 1/2 tsp. ground cardamom
- 2 tsp. dried lemon thyme
- 2 egg whites, slightly beaten
- 2 Tbsp. sugar or more

Preheat oven to 350 degrees.

Combine water and yeast. Stir to dissolve yeast.

Blend in condensed milk and let stand until bubbly, about 5 minutes.

Fit food processor with steel blade. Put 2 cups of flour, butter and cardamom into work bowl. Process on/off until mixture resembles cornmeal.

Transfer mixture to large mixing bowl. Stir in remaining 1 cup of flour.

Add yeast mixture to flour mixture. Dough should be crumbly like biscuit dough, not smooth and satiny.

Cover with plastic wrap and refrigerate 8 to 24 hours.

Divide dough in half. Roll out each half on a well-floured surface into 10 by 8 inch rectangle, 1/4 inch thick. Cut into diamond shapes by making parallel cuts diagonally across dough 2 inches apart.

Place diamonds about 1 inch apart on greased cookie sheets. Brush with beaten egg white and sprinkle generously with sugar. Let stand 15 minutes at room temperature.

Bake at 350 degrees, 10 minutes until golden and crispy. WATCH CAREFULLY AS THEY WILL DARKEN AND BURN QUICKLY AFTER THAT. Carefully remove crisps and cool.

Helen Pasterczyk

