



Sugar Plant Cake

Ingredients

Cake

2 eggs, ½ cup melted butter
3 tsp of Sugar Plant leaves, 1 cup milk
½ tsp baking soda, 2 cups self-raising flour
2 tsp baking powder, ½ cup of sultanas

Icing

150g low-fat cream cheese, juice and zest of 1 lemon, 1 tsp Sugar Plant leaves

Method

Beat eggs into butter until fluffy then add finely chopped Sugar Plant leaves. Heat a cup of milk in microwave and stir in baking soda. Pour into a mixing bowl and add flour, baking powder and sultanas. Combine well. Pour into a greased baking tin and bake at 180°C for 40 - 50mins.

Icing: finely chop Sugar Plant leaves and beat with cream cheese and lemon juice. Ice cake when cooled. Garnish with lemon zest and whole Sugar leaves.

The **Pick Me edibles** range also includes Pepino, tamarillo, rosemary, carob, strawberry and pineapple guava, salal, Irish strawberry, thyme, jambos and more.

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