

Rhubarb crumb cake



Combine:

- 1 egg
- 1½ c Brown sugar
- ½ c shortening

Add:

- ½ tsp salt
- 2 c all purpose flour
- 1 tsp baking soda

Stir in:

- 1 c sour cream or yogurt

Fold in:

- 1½ c rhubarb cut in small pieces

Put into greased 9 x 13 inch pan.

Combine and sprinkle on top:

- ½ c coconut
- ½ c brown sugar
- 1 tbsp melted butter
- cinnamon to taste

Bake at 350 for 45-50 minutes.

Mulberry Pie



CLOC Garden Club recipe – Thank you to the backyard Mulberry tree!

Pie crust – Follow your own traditional pie crust recipe or use store bought for ease of preparation

Egg wash – 1 large egg beaten with 1 T milk

Filling

- 6 cups fresh mulberries
- 2/3 cup granulated sugar
- ¼ cup all purpose flour
- 2 T cornstarch
- ¼ tsp ground cinnamon
- 2 T lemon juice

Method

Pour filling ingredients into a bowl and stir. Burst a few berries to draw moisture. Pour into pie crust.

Lightly brush the top of the pie crust with the egg wash.

Bake on middle rack at 425 F for 25 minutes, reduce heat to 375 F and continue baking for 40-50 minutes protecting the edges of the crust with tinfoil at the second baking.

Let pie rest for 4 hours before slicing, allowing the filling to firm. Enjoy!

Low-cal zucchini pizza



Ingredients

- 24 slices zucchini, cut 1/2 inch thick (Use medium-small zucchini.)
- 2/3 cup tomato sauce
- 2 oz. light mozzarella cheese, grated (about 1/4 cup)
- 2 oz. parmesan cheese, grated (about 1/4 cup)
- 1/4 tsp. dried oregano
- 1/4 tsp. ground black pepper
- 24 slices fresh mushrooms
- 24 slices ripe olives
- paprika to taste

Method

Prepare sliced vegetables - zucchini, mushrooms and olives.

Drain zucchini slices on paper towels.

Place the drained squash on a well-greased baking sheet.

Combine the sauce, cheeses, oregano and pepper. Spoon this mixture on the squash slices.

Top with mushroom and olive slice. Sprinkle with paprika.

Broil until heated and the cheese is gooey (about 5 minutes). Serve while hot.

Mint sauce

Ingredients

1/4 - 1/3
cup loosely
packed mint
leaves, very finely
chopped

1/4 cup boiling water

2 tablespoons white wine or cider vinegar

2 tablespoons sugar

1/4 teaspoon salt

1/8 teaspoon pepper

For a more English style sauce, use malt
vinegar

Method

Place chopped leaves in a small bowl. Stir
in water, vinegar, sugar, salt and pepper until
sugar is dissolved. Cover and let steep for
20 minutes, then serve immediately - usually
with lamb.

If covered, mint sauce will last for two weeks
in the fridge.



Chocolate truffles



Note: This has been adapted from a larger recipe. So
some of the measurements below may seem a little
odd, . . . but accurate.

Yields 20-24 candies. Double or triple the
recipe, depending on your chocolate cravings
or the number of treat gifts you have in
mind.

**Use a stick blender for best
results.**

Ingredients

1/2 cup plus 2 tsps. butter

1/2 cup plus 2 tsps. cocoa
powder

300 ml can sweetened condensed milk (not
evaporated milk)

3/4 tblsp. vanilla (a bit more than
2 tsps.)

Cocoa / icing sugar / finely chopped nuts

Method

Melt butter in a heavy saucepan over low heat.

Add cocoa and stir until smooth.

Add milk and stir to trace*.

Remove from heat and stir in vanilla.

Cover and refrigerate 3-4 hours or until firm.

Shape into 1 1/4 inch balls.

Roll in cocoa or icing sugar or nuts.

Store covered in the fridge.

*Stir to trace = Hold your stick blender (or
spoon if you're doing it that way) a few inches
above your mixture and move it back and forth.
If the dripping leaves little lines that sit on top
of the mixture, and don't sink in, that's 'trace'.



Roasted frozen green beans



Ingredients

frozen green beans - enough to fit on a baking
sheet without too much overlap

olive oil - enough to coat

salt, pepper, optional other spices/herbs or
parmesan cheese - to taste

Method

Preheat the oven to 450 degrees. High heat
is important for getting good texture when
roasting any frozen veggie. Do not thaw the
beans.

Toss the beans with olive oil. Add salt, optional
garlic powder, onion powder, paprika, etc. Toss
again to combine. Simple spices work well
with just about any vegetables.

Place the prepped beans on a baking sheet and
roast for 15 minutes.

Stir the beans. Sprinkle with parmesan if
using.

Continue roasting until they are the desired
texture, anywhere from 5-15 more minutes
depending on your oven and type of sheet pan.
Some cook faster than others.

DigBits

Editor Mary Drummond
WEBSITE www.durhamdigs.ca
EMAIL info@durhamdigs.ca
FACEBOOK www.facebook.com/DurhamDIGs
TWITTER twitter.com/durhamdigs
INSTAGRAM [Instagram- @durhamdigs](https://www.instagram.com/durhamdigs)