



## Hops Cake

Lois shared this as an example of cooking with hops at our annual Herb Sale on April 21, 2018.

2 T milk	¼ c canola oil	¾ t baking soda
1 T pelletized hops	¼ c cream cheese	1 T melted butter
3 eggs	1 c flour	1 T sugar
2 T honey	¼ t salt	
2 T sugar	¾ t baking powder	

Butter 8 inch round cake pan. Line bottom with parchment paper. Preheat the oven to 325.

Simmer milk; remove from heat. Stir in hops. Set aside.

Mix eggs, honey, sugar, oil, and cream cheese.

Add 1 T hops milk to egg mixture.

Mix well; honey and cream cheese should be incorporated.

Mix flour, salt, baking powder, and baking soda.

Add dry ingredients to egg mixture. Beat. Pour into pan.

Bake 25-30 minutes. Remove from oven.

Brush melted butter over cake. Sprinkle sugar on top.

Return to oven for 2 minutes. Remove from oven.

Allow to cool.

Turn out onto plate.

Flip onto serving platter.

To make it this cake gluten-free, use these as the dry ingredients:

1 c gluten free flour (quinoa, sorghum, brown rice)

¼ t salt

¾ t baking powder

¾ t baking soda

¼ t xanthan gum

¼ t cream of tartar

2 T potato starch