

Chocolate Basil Cake contributed by: Kriss Marion, Circle M Farm (Brodhead, WI) • www.circlemfarm.com

1 c. sugar
1 c. packed fresh basil leaves
5 T. unsalted butter, melted
1/2 c. unsweetened cocoa powder
2 large eggs
1/2 t. baking soda
2 t. vanilla extract
1/4 t. salt
3/4 c. flour
1/2 c. hot water

Preheat oven to 350. Spray a 9-inch round cake pan with nonstick baking spray and dust with flour (rice flour, if possible). Place sugar and basil in a food processor and pulse until basil is chopped fine and uniformly green in color. It will look slightly wet. In large bowl, whisk the melted butter, cocoa powder and basil-sugar until well blended. Whisk in eggs, one at a time until blended and smooth. Stir in the baking soda, vanilla and salt. Gradually add flour to bowl, stirring just until blended. Add hot water and stir just till combined. Pour batter into prepared pan. Bake 22-25 minutes or until it passes the toothpick test. Cool before frosting.

Soil Sisters South Central Women in Sustainable Agriculture

Chocolate Basil Cake contributed by: Kriss Marion, Circle M Farm (Brodhead, WI) • www.circlemfarm.com

1 c. sugar
1 c. packed fresh basil leaves
5 T. unsalted butter, melted
1/2 c. unsweetened cocoa powder
2 large eggs
1/2 t. baking soda
2 t. vanilla extract
1/4 t. salt
3/4 c. flour
1/2 c. hot water

Preheat oven to 350. Spray a 9-inch round cake pan with nonstick baking spray and dust with flour (rice flour, if possible). Place sugar and basil in a food processor and pulse until basil is chopped fine and uniformly green in color. It will look slightly wet. In large bowl, whisk the melted butter, cocoa powder and basil-sugar until well blended. Whisk in eggs, one at a time until blended and smooth. Stir in the baking soda, vanilla and salt. Gradually add flour to bowl, stirring just until blended. Add hot water and stir just till combined. Pour batter into prepared pan. Bake 22-25 minutes or until it passes the toothpick test. Cool before frosting.

Soil Sisters South Central Women in Sustainable Agriculture

Chocolate Sour Cream Frosting

1 1/2 c. powdered sugar
3 T. unsweetened cocoa powder
3 T. sour cream
1 1-ounce square unsweetened chocolate, melted and cooled
2 t. vanilla extract

In a medium bowl, whisk powdered sugar and cocoa together. Set aside. In separate medium bowl, beat the sour cream and melted chocolate with an electric mixer on low until blended. Gradually add sugar mixture to sour cream mixture, beating at low until well-blended. Add vanilla and beat will for 1 minute until very smooth and creamy. Add a sprinkle of heavy cream if too thick and beat. Spread over cake and garnish with extra basil leaves.

Celebrate seasonal abundance and local agriculture with this farm-fresh recipe from a Wisconsin woman farmer championing organic and sustainable agriculture. Women farmers represent one of the fastest growing groups of new growers prioritizing small-scale, diversified, community-focused agriculture, a 30% increase according to the last USDA Ag Census.

The Rural Women's Project, a venture of the Midwest Organic & Sustainable Education Service (MOSES), provides training, resources and support for beginning women farmers and food-based entrepreneurs, including (Italicize): In Her Boots: Sustainable Agriculture For Women, By Women workshops. For more information, see: www.mosesorganic.org/womensproject.



Chocolate Sour Cream Frosting

1 1/2 c. powdered sugar
3 T. unsweetened cocoa powder
3 T. sour cream
1 1-ounce square unsweetened chocolate, melted and cooled
2 t. vanilla extract

In a medium bowl, whisk powdered sugar and cocoa together. Set aside. In separate medium bowl, beat the sour cream and melted chocolate with an electric mixer on low until blended. Gradually add sugar mixture to sour cream mixture, beating at low until well-blended. Add vanilla and beat will for 1 minute until very smooth and creamy. Add a sprinkle of heavy cream if too thick and beat. Spread over cake and garnish with extra basil leaves.

Celebrate seasonal abundance and local agriculture with this farm-fresh recipe from a Wisconsin woman farmer championing organic and sustainable agriculture. Women farmers represent one of the fastest growing groups of new growers prioritizing small-scale, diversified, community-focused agriculture, a 30% increase according to the last USDA Ag Census.

The Rural Women's Project, a venture of the Midwest Organic & Sustainable Education Service (MOSES), provides training, resources and support for beginning women farmers and food-based entrepreneurs, including (Italicize): In Her Boots: Sustainable Agriculture For Women, By Women workshops. For more information, see: www.mosesorganic.org/womensproject.



