

**Lemon nettle cake:**

2-3 quarts nettle tops

1 1/3 cup sugar

¾ cup canola oil (plus extra for the pan)

Zest of 2 lemons

2 T lemon juice

3 eggs

2 cups flour (plus extra for the pan)

1 T baking powder

½ t salt

Blanch nettles in boiling water for 1 minute, remove and rinse to cool, reserve 1/3 cup blanching water. Put rinsed nettles in a clean cloth and wring dry.

Preheat oven to 350°F, oil a 9 or 10 inch pan, line it with parchment paper, oil the parchment paper and dust thoroughly with flour (getting the sides too, then tapping out excess)

Puree nettles, reserved blanching water and lemon zest in a food processor, you should get about 1 cup puree. Set aside (no need to clean food processor).

Mix eggs and sugar in processor until well blended and foamy.

Add lemon juice, nettle puree, and oil and process until smooth.

Whisk together flour, bp, and salt.

Add to processor and process up to 1 minute to distribute thoroughly (no lumps)

Pour and scrape into pan, even with a spatula.

Bake 40-50 minutes (or until spongy on top and a toothpick comes out clean).

Let cool in the pan. To remove, run a knife around the edge and invert onto a serving plate, peel the parchment off and discard.

Frost, if desired, with a mildly sweet icing, such as sweetened whipped cream or cream cheese frosting.

Can also be made into cupcakes. One batch makes about 24 cupcakes. Fill cups around ¾ full and bake 15-20 minutes.

Adapted from Ispanakli Kek on *When Feta Met Olive with Donika* blog.

<http://www.kwiaht.org/FoodSecurity.htm>