

Try this dessert, take a photo, send it in with your contact info and you're in the drawing for a free PRODUCE BOX! **Seriously!** I'm rewarding SOMEBODY for "stepping out of the BOX" and trying something new. It's a creation of CSA shareholder Laura Forer, who picks up her share in Harlem, NYC. Her online bakery, [Waltzing Matilda's NYC](http://WaltzingMatilda'sNYC.com), specializes in unique Australian pastries. Laura adapted a carrot cake recipe that she found on the blog *Hell Yeah It's Vegan!* <http://hellyeahitsvegan.com> to create the cake and used a vegan vanilla-banana custard recipe from Food.com to create the fabulous filling: <http://www.food.com> Thank you, Laura!

Courtney Tellefsen

FOUNDER, THE PRODUCE BOX

Submit entries to courtney@theproducebox.com subject: kale cake



Photo by Evi Abeler
www.eviabeler.com

Kale Cake with Sweet Potato Filling

Filling Ingredients

2 cups milk
2 tablespoons cornstarch
1/3 cup sugar
1/4 teaspoon salt
2 sweet potatoes, boiled and blended until smooth
1 tablespoon margarine
2 teaspoons vanilla extract
1 pinch nutmeg

Icing Ingredients

2 8-ounce containers cream cheese
1/4 to 1/2 cup margarine
3/4 to 1 1/2 cups powdered sugar
1 teaspoon vanilla

Cake Ingredients

2 2/3 cups all-purpose flour
1 teaspoon baking powder
1 1/2 teaspoons baking soda
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
6 tablespoons flax seed meal
3/4 cup warm water
1 to 1 1/2 cups sugar
1 cup oil
1 teaspoon vanilla
2 cups blanched, shocked, and chopped kale (about 2 bunches)
1 cup walnuts, chopped

Filling Directions

1. Whisk cornstarch, sugar, and salt together in a heavy-bottomed saucepan.
2. Add milk and sweet potato and whisk until lumps disappear.
3. Heat over medium heat, whisking, until the custard thickens.
4. To test whether the custard is thick enough, dip a wooden spoon into the mixture and run your finger through the coating.
5. When the custard is thick enough, the trail will not close back up.
6. Take the custard off heat. Whisk in margarine, vanilla, and nutmeg.
7. Cool with a plastic sheet pressed to the surface to prevent a skin from forming.

Cake and Icing Directions

1. Preheat oven to 350 degrees. Line two 8x8" pans with parchment paper or light film of oil or butter. In a small bowl, sift together dry ingredients (flour through salt). In a large bowl, whisk together flax seed meal and water. Beat in sugar and oil. Add vanilla and blanched and shocked kale and mix until combined. Add dry mix and stir until moistened. Fold in walnuts. Pour equal parts into pans. Bake for 18-20 min, or until a toothpick comes out clean. Let cool in pans 10 minutes.
2. For the icing, beat together cream cheese and margarine. Add vanilla and powdered sugar; whip until smooth. Do not overbeat.
3. Use a knife to loosen edges of cake from pans. Using parchment paper, lift cakes out of pans. Carefully remove parchment paper from one cake. Frost one cake with sweet potato filling and one cake with icing. Layer and serve chilled.

THE PRODUCE BOX

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Quick Garbanzo Bean Toss with Arugula

1 can (15 ounces) garbanzo beans, drained and rinsed
1/2 cup roasted red pepper strips, drained on paper towels
1 cup packed arugula leaves, torn into bits if large
1/4 cup creamy bottled dressing, more or less to taste
Plenty of freshly ground black pepper
Combine ingredients and serve at room temperature.
Makes 2-4 servings

Find more recipes at:
WWW.THEPRODUCEBOX.COM

Get Fresh Eat Local NC

Laurie Rosenfeld, Area Manager
<http://getfresheatlocalnc.blogspot.com>

Meals with the McRackans

Jessica McRackan, Member
<http://jessica.mc Crackan.com>

Fresh Cooking

Heidi Sico, Member
<http://hsico-freshcooking.blogspot.com>

Spicy Bok Choy in Garlic Sauce

INGREDIENTS:

1 pound bok choy
1 tablespoon vegetable oil
1 tablespoon sesame oil
1/4 cup water
1 teaspoon grated fresh ginger root
2 cloves garlic, minced
1 tablespoon oyster sauce
1 tablespoon light soy sauce
1 tablespoon brown sugar
1/8 teaspoon crushed red pepper flakes
Garnish with some garlic scallions ~ Laurie

DIRECTIONS:

1. Trim off the ends of the bok choy and chop, keeping the white parts separate from the green as they will need to cook longer. Rinse and spin or pat dry. Set aside.
2. In a small bowl or cup, stir together the vegetable oil and sesame oil. In a separate larger bowl, stir together the water, ginger, garlic, oyster sauce, soy sauce, brown sugar and red pepper flakes. Set this aside.
3. Heat the oil in a large skillet or wok over medium-high heat. Add the bok choy stems first; stir fry for a few minutes or until the pieces start to turn a pale green. When stems are almost cooked, add the leaves; cook and stir until leaves are wilted, 1 to 2 minutes. Remove from the heat and transfer the bok choy to a serving dish. Pour the sauce into the skillet or wok, and set over medium-high heat. Cook, stirring constantly, until sauce has thickened slightly, about 3 minutes. Pour over the bok choy and toss lightly to coat.

Browned Butter Pasta with Tatsoi

Ingredients:

Pasta of choice, like rigatoni, penne or radiatore
1/2 stick unsalted butter
Salt and pepper
Leaves of 2 to 3 bunches of tatsoi, rinsed
1/2 cup chopped sage
Freshly grated parmesan
Lemon wedges, optional

Method:

Cook pasta to al dente in salted water.
When pasta almost done, melt butter in a skillet. Swirl the butter in the pan as it foams. When butter begins to brown, toss in pasta and mix to coat with butter. Add salt and pepper to taste. Add tatsoi and sage and cook until slightly wilted, about 1 to 2 minutes. Plate and serve immediately with grated parmesan and lemon wedges on the side.

Mashed Potatoes and Rutabagas

Ingredients:

3 pounds rutabaga, peeled and cut into 2-inch pieces
2 to 2 1/2 pounds potatoes, peeled and cut into 2-inch pieces, about 5 or 6 medium
2 tablespoons butter
2/3 cup milk
1/4 teaspoon pepper
1/4 teaspoon nutmeg, or to taste
2 teaspoons chopped parsley, optional

Preparation:

Cook rutabaga and potatoes in salted water. When both are tender, remove from heat. Drain well and mash. Add butter, milk, pepper and nutmeg. Stir well to combine. Garnish with chopped parsley, if desired.

Chocolate Covered Strawberries

INGREDIENTS:

16 ounces milk or semi-sweet chocolate chips
2 tablespoons shortening
1 pound fresh strawberries with leaves

DIRECTIONS:

1. Insert toothpicks into the tops of the strawberries.
2. In a double boiler, melt the chocolate and shortening, stirring occasionally until smooth. Holding them by the toothpicks, dip the strawberries into the chocolate mixture.
3. Turn the strawberries upside down and insert the toothpick into Styrofoam for the chocolate to cool.

YUM!