



Parsley have long been known as a savory ingredient but it is a hidden gem for sweet innovations. This curly green herb has a mellow yet distinct flavor that is fresh and sweet, satisfying your need for something bright and sweet at the end of a meal. This gorgeous, vibrant, green colored dessert is definitely a show-stopper.



SNI Organic Parsley

## Parsley Cake

Ingredients as Prepared	Grams
Sugar	330
All-Purpose Flour	290
Egg	200
Canola Oil	165
SNI Organic Parsley Flakes	46
Cornstarch	16
Baking Powder	8
Salt	5
Vanilla Extract	5

### Instructions:

1. Blend parsley flakes with oil in a food processor until it forms an herb-oil paste
2. Whip eggs and sugar in mixer using the paddle attachment until it turns thick, and pale yellow
3. In another bowl, mix all the dry ingredients together: all-purpose flour, cornstarch, salt, baking powder together
4. Mix in the herb-oil mixture into the egg mix and add in the vanilla extract
5. Gradually add the bowl of dry ingredients into the wet ingredients. Mix until just combined.
6. Transfer to a greased and parchment lined baking pan
7. Bake at 350°F for 40 minutes, or until a toothpick inserted comes out clean.