

# LAVENDER POPPYSEED MINI TEA LOAF

*Portion-size for Beekman 1802 & MacKenzie-Childs mini baking dish*

## INGREDIENTS

- $\frac{1}{4}$  Cup granulated sugar
- 1 Tablespoon lavender buds
- $\frac{2}{3}$  Cup all-purpose flour
- $\frac{1}{2}$  Teaspoon baking powder
- 3 Teaspoons poppyseed
- 1 Small pinch salt
- 1 Tablespoon oil
- 3 Tablespoon unsalted butter, melted & cooled
- 1 Lightly beaten egg
- 1 Teaspoon vanilla extract
- 1 Tablespoon whole milk

## DIRECTIONS

**STEP 1.** Preheat oven to 350°. Butter bottom and sides Beekman 1802/MacKenzie-Childs mini baking dish.

**STEP 2.** Grind sugar and lavender in spice/coffee grinder or small food processor until well combined.

**STEP 3.** Combine flour, baking powder, poppyseed, salt and sugar/lavender mixture in small mixing bowl.

**STEP 4.** Whisk together oil, melted butter, egg, vanilla and whole milk in small mixing bowl. Pour wet ingredients into dry ingredients and stir until combined. Pour batter into Beekman 1802/MacKenzie-Childs mini baking dish.

**STEP 5.** Place on middle rack of oven and bake for 18-20 minutes, or until toothpick inserted into center of cake pulls out cleanly.

BEEKMAN 1802 & MACKENZIE-CHILDS