Quick Snack – Greek Rosemary Pound Cake

2 Tbsp. all purpose flour
1/2 Tablespoon minced fresh rosemary
1/4 cup chopped walnuts
1/2 cup unsalted butter
1/2 cup granulated sugar
2 Tablespoons honey
2 eggs
3/4 cup all purpose flour
1/2 teaspoon baking powder
2 Tbsp cornstarch
1/2 teaspoon salt
1/2 teaspoon grated orange peel
1/2 teaspoon grated lemon peel
1 Tablespoon lemon or orange juice
1/2 cup confectioners' sugar
1Tablespoon lemon or orange juice or as needed
2 Tablespoons chopped walnuts

Combine flour, rosemary, and walnuts; set aside.
In a mixing bowl, cream the soft butter and sugar. Beat in the honey. Beat in eggs, one of a time.

Sift the flour, baking powder, cornstarch and salt together. Gradually add the flour to the sugar mixture, mix just until blended. Add grated orange and lemon peel and 1 Tablespoon juice. Mix in the reserved rosemary walnut flour.

Pour batter into well greased and floured 8x4-inch loaf pan; bake in preheated 325 degree F. oven for 45 minutes or until cake is golden and springs back when touched in the center. Cool in the pan for 10 minutes; remove from pan; cool on wire rack.

Combine the confectioners' sugar with orange or lemon juice; spread over top of baked cake. Sprinkle with chopped walnuts. Yield: one small loaf cake   Serves: about 6 to 8

About this recipe: This orange lemon pound cake bakes in a snack size loaf. It's flavored with bright citrus flavor and captivating rosemary. Chopped walnuts add that rich crunch inside and are sprinkled over the sweet citrus glaze top. For a larger cake – double the recipe and bake two snack cakes.