

Across the Fence

Recipes - April 2021

Lime Pound Cake

1 cup (2 sticks) unsalted butter, room temperature	1¾ cups all-purpose flour
3 limes	1½ tsp. baking powder
1 cup sugar	½ tsp. kosher salt
3 large eggs	6 Tbsp. milk
	1½ cups powdered sugar

Preheat oven to 350°F. Butter a 9x4-inch loaf pan, fully coating bottom and sides. Line pan lengthwise with parchment paper, leaving about a 2-inch overhang.

Using a fine grater, finely grate the zest from 2 limes into a large bowl. Add 1 cup (2 sticks) unsalted room temperature butter and 1 cup granulated sugar to bowl. Using an electric mixer on HIGH speed, beat until mixture is very light and fluffy, about 5 minutes.

Beat in 3 eggs, one at a time, waiting until each is incorporated before adding the next. Continue to beat until mixture is lighter and even fluffier, about 2 minutes.

Whisk 1¾ cups all-purpose flour, 1½ tsp. baking powder, and ½ tsp. salt in another large bowl. Add one-half of dry ingredients to butter mixture and beat on low speed just until combined.

Beat in 6 Tbsp. milk on low just until smooth, then add remaining dry ingredients and beat just until combined. Now that you've added the flour, you want to mix the batter as little as possible—if you beat it up too much, you'll start to form gluten, which will make the cake tough. Using a spatula, scrape down sides of bowl and give batter a final mix so dry ingredients are fully incorporated. Scrape batter into your buttered loaf pan; smooth top with a spatula.

Bake cake, turning once halfway through, until a cake tester, toothpick, skewer, or thin knife inserted into the center comes out clean, about 45 to 55 minutes.

While the cake bakes, make the **glaze**: First, zest remaining lime. Halve 2 limes (the ones you already zested) and squeeze the juice into a small bowl with a reamer or fork (you should have about ½ cup lime juice). Place 1½ cups powdered sugar in another medium bowl. Slowly whisk in about half of lime juice until smooth, then add lime zest and set glaze aside.

Let cake cool about 10 minutes. Poke 10 to 15 holes evenly throughout cake with a cake tester or toothpick. Pour remaining half of lime juice (that didn't end up going into the glaze) over the top of the cake.

Let cool completely. Run a butter knife around edges of pan to loosen. Using parchment overhang, lift cake onto a wire rack; remove parchment. Pour the lime zest glaze over cake, letting it fall down the sides. Let icing set for at least 10 minutes before slicing. Enjoy!

Homemade Ramen Bowls for Two

1 chicken breast (boneless, skin-on)*	1 cup mushrooms
Kosher salt and freshly-ground black	2 carrots, sliced
Pepper, to taste	1 cup broccoli florets
1 tsp. unsalted butter	1–2 tsp. sea salt, or to taste
2 tsp. sesame oil	2 large eggs
2 tsp fresh ginger, minced	¼ cup scallions, sliced
1½ tsp fresh garlic, minced	1 pack dried ramen noodles
2 Tbsp low-sodium soy sauce	<i>Optional:</i> fresh jalapeño, chopped, for
1 Tbsp. Sriracha sauce, optional	serving
4 cups chicken stock or broth	

In a skillet coated with olive oil, cook chicken until brown outside and juices run clear, transfer to plate and cover with foil until ready to serve.

Make the soft-boiled eggs: Fill a pot with enough water to cover the eggs, and bring to a boil. Gently lower the eggs (still cold from the fridge) into the boiling water, and let simmer for 7 minutes (for a slightly-runny yoke) or 8 minutes (for a soft, set-up yoke). Meanwhile, fill a large bowl with ice water. When the timer finishes, transfer eggs to the ice bath to stop the cooking process. Wait at least 5 minutes, or until cool enough to handle. Carefully peel away the shell and slice in half, lengthwise. Set aside until ready to serve.

Make the ramen broth: Heat the sesame oil in a large pot over medium heat, until shimmering. Add the garlic and ginger, and cook for a few minutes until softened. Add the soy sauce and Sriracha, if desired, and stir to combine. Cook for another minute. Add the stock, cover, and bring to boil. Remove the lid, and let simmer uncovered for 5 minutes.

In an oiled skillet, cook the mushrooms and carrots over medium-high heat for 3 to 5 minutes or until slightly cooked through. Add vegetables to broth as well as broccoli and ramen noodles (discard the flavoring packet) and simmer gently for another 10 minutes, and season with salt, to taste.

Assemble the ramen bowls: chop scallions and jalapeño (if using). Slice the chicken into thin pieces. Set aside. Divide the noodles into two large bowls. Add the sliced chicken and the ramen broth. Top with the fresh scallions, jalapeño and the soft boiled egg. Serve immediately. **Yield:** 2 servings.

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