



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

## RUBY RED GRAPEFRUIT POUND CAKE

### INGREDIENTS:

2 cups **Whole Wheat Pastry Flour**  
1¾ teaspoons **Baking Powder**  
1 teaspoon **Sea Salt**  
1 cup organic cane **Sugar**  
2 large **Eggs**  
1 cup **Whole Milk**  
¾ cup **Sunflower Oil** or **Olive Oil**  
1 Tablespoon grated **Grapefruit Zest**  
1 teaspoon pure **Vanilla Extract**

### For the Grapefruit Syrup:

½ cup fresh **Ruby Red Grapefruit Juice**, strained (approximately 2 large grapefruits)  
½ cup **TB Ruby Grapefruit Aromatic Finishing Sugar**

**TB | TidBits:** *This cake serves 8–10 and keeps well loosely covered at room temperature for up to 2 days. Finish the top with an extra sprinkle of TB Ruby Grapefruit Aromatic Finishing Sugar for an added crunch.*

### METHOD:

Preheat oven to 350°F. Grease and flour a 9x5 inch loaf pan, and line the bottom with parchment paper. Sift the flour, baking powder and salt together, and set aside.

In a large bowl, beat together the sugar and eggs until thickened, about 3 minutes. Beat in the milk, then the oil, grapefruit zest, and vanilla.

Add in the flour mixture, mixing until just combined. Pour the batter evenly into the loaf pan. Put the pan on a small baking sheet, and bake for 30 minutes. Rotate the pan and bake for another 30 minutes, or until a skewer inserted in the center comes out clean. Transfer the pan to a cooling rack.

Meanwhile, combine the grapefruit juice and sugar in a small saucepan, bring to a simmer, stirring until the sugar is dissolved. Set aside. After the cake has cooled for about 10 minutes, use a long skewer to poke deep holes every ¾ inch or so all over the cake. Brush the syrup over the top, and allow it to soak in. Continue until you've used all the syrup. Let the cake cool to room temperature, remove gently from the pan, slice and serve.

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{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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