Allison Cornelisse

Maine Blueberry Ginger Bread

1/2 cup cooking oil
1 cup sugar
1/2 teaspoon salt
3 Tablespoons molasses
1 egg
2 cups all purpose flour
1/2 teaspoon ginger
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1 teaspoon baking soda
1 cup fresh or frozen blueberries
1 cup buttermilk
2 Tablespoons sugar

With electric mixer, mix together oil, 1 cup sugar, salt and molasses. Beat in egg. Combine flour, spices and baking soda; dredge blueberries with 2 Tablespoons of flour mixture. Add remaining flour mixture to moist mixture alternately with buttermilk, beating after each addition. Stir in blueberries. Pour into greased and floured 8x8 inch baking pan and sprinkle with remaining sugar. Bake in 350 degree oven for 35-40 minutes. Cut into squares and serve warm with butter. May also be served with whipped cream for dessert.

Kale, Bean & Goat Cheese Bake

1 tablespoon olive oil
1 large sweet onion, chopped
2 cloves garlic
2 bunches of kale (10-12 leaves), chopped
salt to taste
4 ounces goat cheese
1 can pinto (or similar) beans, drained
¼ cup tamari roasted almonds, chopped

In a large sauté pan, cook onion in olive oil until onion begins to brown.

Add garlic and sauté one minute more.

Add kale and salt, and mix with onions.

Cover and cook for 5 minutes.

Uncover and cook until most of the liquid has evaporated. Remove from heat.

Crumble goat cheese into kale mixture and toss until melted and well distributed.

Add beans and mix.

Turn into greased 9x12 baking dish.

Top with almonds.

Cover with foil and bake at 350°F for 30 minutes.

Uncover and bake for another 10 minutes.

Cut into squares and serve.

~Recipe by Dvora's friend Claire ☺