

Crabapple Flower and Mint Cream:

- Heavy cream
- ¼ cupish crabapple blossoms
- ¼ cup or less of wild mint leaves. Tear it into smaller pieces.
- Sugar (powdered is probably better but I didn't have any)
- Vanilla extract or rum or zest if you want

Infuse the cream with the flowers and mint leaves in the fridge for as long as possible while making everything else. When you finished the curd and cake, then whip it and add sugar.

Clover Curd:

- ¼ cup sugar
- 2 Tbsp butter
- An egg
- Juice from half a lemon
- Salt
- About half a cup of white clover petals or more

Put everything in a saucepan except for the clovers and mix. Then whisk over medium heat for 5-10ish minutes until it thickens. Then mix in the clovers and refrigerate.

Sponge Cake (adapted from <https://aseasyasapplepie.com/italian-sponge-cake-pan-di-spagna/>)

Ingredients:

- 3 eggs
- ⅓ cup to ½ cup sugar
- ¾ cups flour
- Zest (I used a clementine) if you want
- I didn't do this because I don't think dandelions taste very good, but you can put petals in too. I think I put some chickweed in mine?

Put everything but petals if using, and beat it for about 15 minutes. It took me a lot longer because one of my beaters was broken so just deal with the sore arm if you don't have a stand mixer. It should be super thick and cream colored. Then put it into a small greased pan and throw her in the oven at 340 degrees for 30 min. Don't open the oven or it will be ruined.

Once everything is cooled off, put the curd on top of the cake, and pipe (or just slap on) the cream. Put more wild flowers and leaves on top to make it look nice.