

Anise Hyssop Lemon Cake

After taking the first incredible bite of this moist, flavor-filled cake, I felt as if my garden had invited me to a party. Anise Hyssop flowers combined with lemon verbena leaves is a divine combination.

Ingredients

- 1 (18-ounce) package lemon cake mix
- 1 cup chopped fresh, dried or frozen anise hyssop flowers
- 1 cup chopped pecans or walnuts, lightly toasted

For the Lemon Sauce

- 1 cup water
- 1 cup sugar
- 2 tablespoons all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- 3 tablespoons lemon juice
- 2 teaspoons lemon zest
- 1 tablespoon butter
- 1 tablespoon chopped lemon verbena leaves

Instructions

- Prepare the cake mix as directed on package.
- Fold anise hyssop and nuts into batter. Pour batter into a greased and floured Bundt pan.
- Bake at 350°F for 35 to 45 minutes or until a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes on a rack.

Remove cake from pan and continue cooling on rack.

For the Lemon Sauce

- Boil water in a saucepan. Add sugar, flour and salt. Bring to a boil and cook 3 minutes.
- Add lemon juice and remaining 3 ingredients.
- Serve warm over Anise Hyssop Lemon Cake or pound cake.

Yield: about 1 $\frac{1}{2}$ cups