

## Summer Savory Pound Cake

### Ingredients

10 tablespoons unsalted butter, room temperature  
1 cup sugar  
1-2 tablespoons freshly harvested summer savory leaves  
Zest from 1 orange  
¼ teaspoon salt  
2 eggs  
1 ½ cups all-purpose flour  
¼ teaspoon baking powder  
¼ teaspoon baking soda  
½ cup buttermilk  
¼ cup freshly squeezed orange juice  
1 tablespoon wildflower honey

### Instructions

Preheat oven to 350°F. Grease and flour a 4-6 cup bundt or tube pan and set aside.

Cream the butter and sugar with the savory, orange zest and salt until fluffy. Add the eggs one at a time, scraping the bowl between additions. Sift the flour, baking powder and baking soda over the batter. Fold in a few times by hand. Sprinkle the buttermilk over the top and fold the mixture until it is completely blended. Scrape the batter into the prepared pan. Bake in the center of the oven.

While the cake is baking, prepare the syrup by heating the juice and honey until they almost come to a simmer. Set aside and keep slightly warm.

Bake the cake until a pick inserted in the center comes out clean, approximately 45-50 minutes. Allow the cake to cool slightly in the pan for 10-15 minutes and then turn it out onto a rack. While still warm, gently brush syrup over the top and sides of the cake. Allow cake to cool completely before serving.

Garnish with whipped cream and fresh fruit.