

2013 Thyme Recipes

By Sue Hanson of Hanson's Garden Village

Lemon-Thyme Bread Recipe



Ingredients

- ½ cup butter, softened
- ¾ cup sugar
- 1 egg
- ½ cup buttermilk
- ½ cup sour cream
- 1-¾ cups all-purpose flour
- 2 tablespoons minced fresh thyme
- 1 tablespoon grated lemon peel
- ½ teaspoon baking soda
- ¼ teaspoon salt
- Confectioners' sugar

Directions

- In a large bowl, cream butter and sugar until light and fluffy. Beat in egg. Combine buttermilk and sour cream. Combine the flour, thyme, lemon peel, baking soda and salt; add to the creamed mixture alternately with buttermilk mixture, beating well after each addition.
- Transfer to a greased 8-in. x 4-in. loaf pan. Bake at 350° for 40-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Cool completely; sprinkle with confectioners' sugar. **Yield:** 1 loaf (12 slices).

Lemon Thyme Crisps

Ingredients

- 3 ¼ cups flour
- 2 t baking powder
- ½ t salt
- 4 t thyme
- 1 cup butter
- 1 ½ cups sugar
- 2 ½ t lemon zest
- 1 egg
- 3 T lemon juice
- 1 T ground ginger

Directions

Combine and form into a log. Chill, slice and bake at 350 F.

Lemon Thyme Cookies

Ingredients

- 1 cup butter, softened
- 1 cup granulated sugar
- 1 cup light brown sugar
- 2 large eggs, lightly beaten
- 1/3 cup sour cream
- 2 Tbsp fresh lemon juice
- 1 Tbsp lemon zest
- 1 tsp pure vanilla extract
- 4 cups flour
- 1 Tbsp baking powder
- 1 tsp baking soda
- 1/2 tsp fine sea salt
- 4 tsp herbs/spices of choice, finely chopped

Directions

Cream the butter and sugar, add the eggs, sour cream, lemon juice, and lemon zest, beat well. In a separate bowl stir together flour, baking powder, baking soda, salt, and herbs. Add the dry ingredients to the creamed mixture and beat until mixed.

To make cookies, drop dough by the spoonfuls, 3 inches apart on a greased cookie sheet. Flatten slightly with your thumb or a fork. Bake for 8-10 min, until starting to brown around edges. Cool cookies briefly on sheet and then move them to a clean counter or rack to cool. Store in an airtight container.