Stone Church Acres

Farmstand Post

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We started picking our tomateos this week and we are excited to share them with you! As the summer progresses, there will be more tomatoes coming.

Starting this week, we will have bouquets of flowers available for sale in the market! The flower varieties on our farm include: sunflowers, zinnias, dahlias, scabiosa, gomphrena, ageratum, feverfew, snapdragons, orlaya, and more! If you have any special requests, feel free to reach out!

In Your Box

Tomatoes
Onions
Green Onions
Lettuce or Bok Choy
Kale
Swiss Chard
Cucumbers
Leeks

This Week's Highlight: Leeks

Leeks are one of those vegetables that deserve a little more attention! They have a mild, sweet onion flavor that becomes rich and buttery when cooked. Try them sautéed in butter, roasted until caramelized, or add them to soups, pasta, quiche, or potato dishes. Just be sure to slice them and rinse well, as dirt can hide between their layers. Enjoy this versatile summer favorite from the farm!

Chocolate Chip Zucchini Bread

INGREDIENTS:

- 1 1/2 cups (270g) finely grated zucchini (or any squash)
- 2 cups (264g) all purpose flour, spooned and leveled
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp kosher salt
- 1/2 cup unsalted butter, melted and cooled
- 1/2 cup (100g) granulated sugar
- 1/2 cup (100g) light brown sugar, packed
- 1/3 cup (82g) sour cream
- 2 large eggs
- 2 tsp vanilla extract
- 1 1/2 cups dark chocolate chips, plus more for sprinkling on top
- Flaky sea salt, for sprinkling on top (optional)

DIRECTIONS:

1. Preheat the oven to 350F and grease and line a 9×5 loaf pan with parchment paper.
2. Grate the zucchini, measure it out to 1 1/2 cups, and then squeeze out the water. You can do so by grabbing a handful and wringing it out into the kitchen sink. Set aside the squeezed zucchini.
3. In a medium bowl, whisk together the flour, baking soda, baking powder, and salt. Set aside.
4. In a large mixing bowl, whisk together the butter and sugars. Once combined, mix in the sour cream, eggs, vanilla, and squeezed zucchini.
5. Pour in the dry ingredients and use a rubber spatula to gently mix the batter.
6. With a little flour still showing, add in the chocolate chips and continue to gently mix to combine.
7. Pour the batter into a 9x5 loaf pan and spread it even. Top with more chocolate and bake for 1 hour to 1 hour 10 minutes. Test for doneness with a toothpick.
8. Place the pan on a cooling rack and allow the bread to cool for about 30-40 minutes.
9. Then top with flaky sea salt, slice, and enjoy!