

#253 · MARCH 27, 2026

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



SEASAME MISO PURPLE SWEET POTATO

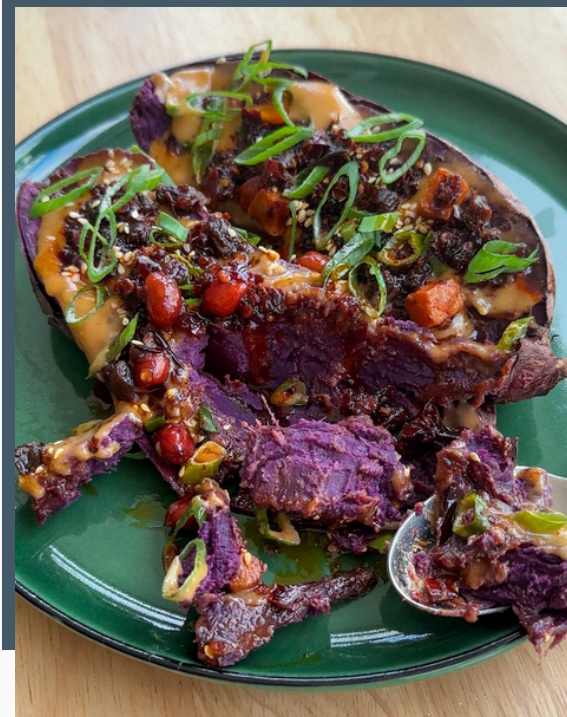
DIRECTIONS

1. Puncture your sweet potato with a fork all around the surface and wrap in foil. Bake at 425F for 40-50 minutes or until a knife can easily puncture it. Or air fry on 400F for 40-50 minutes.
2. In a small bowl, stir together tahini, miso, maple syrup, sriracha and hot water.
3. Cut baked potato in half and spread the tahini mixture over each cut side. Drizzle with chili crisp and sprinkle with green onion and sesame seeds. Enjoy!

INGREDIENTS

- 1 purple sweet potato
- 1 tbsp tahini
- 1 tsp miso paste
- 1 tsp maple syrup
- 1/2 tsp sriracha (or some kind of chili sauce)
- 1 tbsp hot water
- 1-2 tbsps chili crisp
- 1 green onion (greens only), finely sliced
- 1 tsp toasted sesame seeds

<https://freshoffthestack.substack.com/p/tahini-miso-purple-sweet-potatoes>



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OLIVE OIL THYME CAKE WITH FIGS AND BLACK PEPPER

DIRECTIONS:

1. Preheat the oven to 375°. Line a 9-by-13-inch baking pan with parchment paper and coat lightly with nonstick vegetable oil spray. In a medium bowl, stir the pastry flour with the bread flour and baking powder. In a large bowl, mix the egg yolks with the olive oil, water, thyme, salt and vanilla and 3/4 cup plus 1 tablespoon of the sugar. With a handheld electric mixer, beat the egg yolk mixture at medium speed until very frothy, about 3 minutes. Add the flour mixture and mix at low speed until the flour is fully incorporated.
2. In a clean bowl, using clean beaters, beat the egg whites at medium-high speed until foamy. Gradually add the remaining 1/4 cup plus 1 tablespoon of sugar and beat until the egg whites are thick and glossy, about 4 minutes. Scoop a cup of the beaten egg whites into the batter and stir until combined. Fold the remaining egg whites into the batter until no streaks remain. Scrape the batter into the prepared pan and bake for 35 minutes, until the cake is golden and starts to pull away from the side. Set the pan on a rack and let the cake cool completely, about 1 hour.
3. In a medium bowl, toss the figs with the sugar, olive oil, chopped thyme, black pepper and salt. Let stand at room temperature for 1 hour, until the figs begin to soften and release their juices.
4. Cut the cake into 12 rectangles and transfer to plates. Spoon the figs and their juices over the cake slices, top each slice with a dollop of crème fraîche and a thyme sprig and serve at once.

Make Ahead

1. The cooled cake can be covered tightly with plastic wrap and kept at room temperature for up to 1 day.

INGREDIENTS

Cake

- 3/4 cup plus 1 1/2 teaspoons pastry flour
- 1/4 cup plus 1 1/2 tablespoons bread flour
- 1 teaspoon baking powder
- 3 large egg yolks
- 1/4 cup plus 1 tablespoon extra-virgin olive oil
- 1/2 cup water
- 1 1/2 teaspoons chopped fresh thyme
- 3/4 teaspoon salt
- 1/2 teaspoon pure vanilla extract
- 1 cup plus 2 tablespoons sugar
- 5 large egg whites

Figs

- 1 pound fresh figs, quartered or sliced
- 1/4 cup sugar
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon chopped thyme, plus 12 thyme sprigs for garnish
- 1/4 teaspoon freshly ground black pepper
- Pinch of salt
- 1/2 cup crème fraîche

<https://www.foodandwine.com/recipes/olive-oil-thyme-cake-figs-and-black-pepper>



In your Box This Week!

Microgreens*
Lettuce Mix*
Red Kale*
Shallots*
Thyme*
Purple Sweet Potatoes

Small

Microgreens*
Lettuce Mix*
Scallions*
Red Kale*
Red Onions*
Parsley*
Purple Sweet Potatoes
BMA Long Grain
Brown Rice*

Medium

Microgreens*
Lettuce Mix*
Scallions*
Leeks
Mustard Greens*
Red Kales*
Red Onions*
Cilantro*
Maitaki Mushrooms
Fingerling Potatoes
Purple Sweet Potatoes
BMA Long Grain
Brown Rice*

Large



Buckingham Market Hours:
Fridays 9am-3pm

