



# *A Cozy Recipe Collection*

from Marigold Harbor

- ❁ Breads & Breakfasts
- ❁ Herbal Teas
- ❁ Savory Snacks & Soups
- ❁ Herbal Treats

*From The Calendula Kitchen*

# The Calendula Kitchen

## A Cozy Recipe Collection from Marigold Harbor

By Davilyn Atwood

In *The Calendula Kitchen*, food is more than nourishment, it is comfort, belonging, and the quiet act of beginning again. These recipes are inspired by Sylvia's kitchen, Quinn's steady presence, and the warm, gentle rhythms of Marigold Harbor.

May these simple recipes bring warmth to your own kitchen.

### Honey Calendula Tea

*A gentle tea for quiet mornings*

This soft, golden tea reflects the calm mornings Sylvia often found before the bakery opened.

#### Ingredients

- 1 teaspoon dried calendula petals
- 1 teaspoon chamomile
- 1 cup hot water
- 1 teaspoon honey (optional)

#### Directions

Place calendula and chamomile in a cup. Pour hot water over herbs and let steep for 5–7 minutes. Strain and stir in honey if desired.

Serve warm, preferably in a quiet moment.

**From Marigold Harbor:** Sometimes the simplest tea is enough to soften an entire morning.

### Sylvia's Golden Morning Bread

*A simple, comforting loaf*

This is the kind of bread Sylvia baked early, before the town fully woke.

#### Ingredients

- 3 cups flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 2 teaspoons yeast
- 1 cup warm water
- 2 tablespoons olive oil

## **Directions**

Combine dry ingredients. Add warm water and olive oil. Mix until dough forms. Knead gently for 8–10 minutes.

Let rise in a warm place for 1 hour.

Shape into a loaf and bake at 375°F (190°C) for 30–35 minutes.

Allow to cool slightly before slicing.

**From Marigold Harbor:** Bread rises quietly, just like confidence.

## **Calendula Butter**

*A soft spread inspired by the kitchen*

## **Ingredients**

- 1/2 cup softened butter
- 1 teaspoon dried calendula petals (finely crushed)
- 1 teaspoon honey (optional)

## **Directions**

Mix butter, calendula, and honey until smooth. Chill slightly before serving.

Spread on warm bread or simple biscuits.

**From Marigold Harbor:** Even a small touch of gold can brighten an entire table.

## **Harbor Vegetable Soup**

*A comforting afternoon meal*

This is the kind of soup Sylvia might offer quietly to a neighbor or friend.

## **Ingredients**

- 1 tablespoon olive oil
- 1 onion, chopped
- 2 carrots, sliced
- 2 potatoes, diced
- 4 cups vegetable broth
- Salt and pepper to taste
- Optional: thyme or rosemary

## **Directions**

Heat olive oil in a pot. Add onion and cook until soft. Add vegetables and broth. Simmer 25–30 minutes until vegetables are tender. Season to taste. Serve warm with fresh bread.

**From Marigold Harbor:** Soup shared is warmth multiplied.

## Quinn's Harbor Coffee Cake

*A gentle, sweet treat*

### Ingredients

- 2 cups flour
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1/3 cup butter (melted)
- 1 egg

### Directions

Mix dry ingredients. Add wet ingredients and stir gently. Pour into greased pan.

Bake at 350°F (175°C) for 30–35 minutes.

Serve warm.

Optional topping:

- Cinnamon
- Brown sugar
- Butter crumble

**From Marigold Harbor:** Sweetness often arrives quietly, and stays longer than expected.

## Simple Evening Biscuits

*A soft ending to the day*

### Ingredients

- 2 cups flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/4 cup butter
- 3/4 cup milk

### Directions

Mix dry ingredients. Cut in butter. Add milk and stir gently. Drop onto baking sheet.

Bake at 400°F (200°C) for 12–15 minutes.

Serve warm.

**From Marigold Harbor:** Some evenings are best finished with warm bread and quiet conversation.

## **A Final Note from Sylvia's Kitchen**

Kitchens hold more than recipes.

They hold laughter.

Quiet conversations.

Moments that change everything.

The Calendula Kitchen began as a place to bake. But it became something more.

May your own kitchen become a place of warmth, belonging, and gentle beginnings.

- From Marigold Harbor