

TRUE CINNAMON, Nutmeg Powder

FRESH CHERRY CAKE



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TRUE CEYLON CINNAMON

Beautiful fresh summer cherries are mixed with a little orange and flavored with sweet spices for this delicious, light and moist cake. This cake is just a little sweet, and perfectly complemented with tart fresh cherries. Serve it warm or cooled, topped with (or without) a dollop of whipped cream. Enjoy!!

INGREDIENTS:

2 cups fresh whole cherries (pitted*)
 1 1/3 cup all purpose flour
 1/4 tsp baking soda
 1 1/2 tsp baking powder
 1/4 tsp salt / 1 tsp True Cinnamon
 1/2 tsp Nutmeg Powder / 1/2 cup (white) sugar

1 large egg & 1 egg yolk (room temperature)
 1/4 cup vegetable oil
 1/2 cup sour cream (room temperature)
 1/4 cup milk (room temperature)
 Zest from 1 orange
 1 tsp orange extract / 1/2 tsp vanilla extract

* Cherries can be pitted using a metal or sturdy plastic straw.

DIRECTIONS: Preheat oven to 350 degrees. Spray (with cooking spray) a 9 inch cake pan. Set aside one cup of the cherries. Sprinkle the remaining cup of cherries with a little flour to coat them (prevents fruit from sinking to the bottom of the cake). In a medium mixing bowl, combine the flour, baking soda, baking powder, salt, and spices. In a large mixing bowl, cream the eggs and sugar until light and fluffy. Slowly add the orange zest, extracts, oil, sour cream and milk and mix to combine. In small batches, slowly add the flour mixture to the egg mixture, and blend until just combined. Fold in the one cup of floured cherries. Pour the batter into the prepared cake pan. Lightly press the remaining cup of cherries onto the top of the cake batter and then sprinkle the surface with a tablespoon of sugar. Bake the cake in the preheated oven for 40 minutes or until a knife inserted into the center comes out clean. Cool on a rack and then turn the cooled cake onto a serving plate.

Italian Seasoning —Thyme—Parsley—Chili Flakes

STUFFED PEPPERS



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ITALIAN SEASONING BLEND

Garden fresh green peppers are the foundation for this delicious recipe. These peppers are stuffed with Italian sausage, ground beef, rice, cheese, and just the right herbs and spices. The Italian Blend, dried Parsley and Thyme, and Chili Flakes are added to enhance the flavors of the marinara sauce, the stuffing, and the peppers. If you've never tried stuffed peppers, you are going to want to try this recipe. These peppers are so good- both hot from the oven or as leftovers. This recipe has great flavors that come together for a scrumptious dish!

Ingredients:

4 medium sized fresh green peppers, cleaned & deseeded, cut in half lengthwise
 2 cups cooked rice
 1 medium onion, diced
 4 garlic cloves, minced
 1 Tblspn Olive oil
 3 cups marinara sauce
 1 Tblspn balsamic vinegar
 1/2 tsp chili flakes

2 Tblspns Italian Blend herbs
 2 Tblspns Parsley (dried) herb
 1 tsp Thyme (dried) herb
 3/4 lb mild Italian sausage
 1/2 lb ground beef or turkey
 1 can (10 ounces) diced tomatoes
 2 tsp salt
 1 tsp pepper
 3 cups Italian Blend cheese, grated
 1/4 cup parmesan cheese (ground)

Cook the onion and garlic in the oil in a fry pan over medium heat until the onion is slightly transparent. Set aside half of this cooked onion mixture in a bowl. Into the remaining onions, stir in the marinara sauce, 1/4 tsp of chili flakes, 1 Tblspn Italian Blend herb, 1 Tblspn Parsley, 1 tsp Thyme, and the balsamic vinegar. Pour 2 cups of this sauce in the bottom of a 9 x 13 inch glass baking dish and spread the sauce to cover the bottom of the dish. Cook the Italian sausage and the ground beef together in a fry pan until done. Add to the sausage mixture the tomatoes, 1 Tblspn Parsley, 1 Tblspn Italian Blend herb, 1/4 tsp chili flakes, the cooked rice, the reserved onion mixture, and the parmesan cheese. Mix together and then stir in 1/2 cup of the marinara sauce and 2 cups of the Italian Blend grated cheese. Cook the peppers (4 halves at a time) in the microwave for 3 minutes. Fill each cooked pepper with the sausage/rice mixture then top each with about 2 Tblspns of the marinara sauce. Place the filled peppers in the baking dish and then sprinkle the tops of each pepper with the remaining Italian Blend cheese. Cover with foil and bake for 45 minutes in a 350 degree oven.