

Gingerbread Spice, Clove Powder, True Cinnamon
Gingerbread Thumbprint Cookies
 With Apple Butter



Warm Gingerbread Spice, Clove Powder and True Cinnamon perfectly spice these delicious cookies. The spices are just right for both the gingerbread and the Apple Butter filling. These cookies taste like all the sweet fall flavors we love. Try them as a special treat and enjoy the combination of these wonderful seasonal spices.

3/4 cup butter (room temperature)
 3/4 cup light brown sugar (packed)
 1/2 cup molasses
 1 egg
 1 tsp vanilla extract
 3 cups all purpose flour
 1/2 tsp salt

1 1/2 tsp baking soda
 2 1/2 tsp Gingerbread Spice
 1/2 tsp (each): Clove Powder and True Cinnamon
 1/2 cup Apple Butter (store bought or homemade)
 Turbinado Sugar (for rolling the cookie dough before baking)

Directions: Preheat oven to 350 degrees. Line a cookie baking sheet with parchment paper. Mix together the flour, baking soda, salt and spices. In a separate bowl, cream together the butter and the light brown sugar until light and fluffy. Add the egg, vanilla and then the molasses and combine thoroughly. Slowly add the flour mixture to the butter mixture and mix until incorporated. Roll the dough into 1/2 inch sized balls and then roll each ball in the Turbinado sugar. Place the sugar-coated cookie balls on the prepared cookie sheet and bake them in the preheated oven for about 8 minutes. Remove the cookies from the oven and, using the back a 1/2 tsp spoon, make a small dent in the top of each cookie. Fill the dent with about 1/2 tsp of Apple Butter. Return the cookies to the oven and bake them for another 2 minutes. Cool the baked cookies on a rack.

ROSEMARY POWDER Paprika Garlic Granules True Cinnamon Cayenne Powder

SHEPPARD'S PIE



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 POWDERED ROSEMARY

Here is another easy-to-make family favorite dinner. We usually make this with ground turkey, but beef or lamb can also be used. The spices used-Rosemary Powder, Garlic Granules, Paprika and True Cinnamon- provide wonderful flavors for the filling. Don't forget the pinch (or two) of Cayenne in the potatoes- it really makes them! Enjoy this delicious dish- it's a great meal to serve for a pleasing hearty dinner.

1 lb. Ground Beef, or Ground Lamb or Ground Turkey
 1 medium onion, diced
 1 Tblspn olive oil, 2 Tblspns flour
 1/4 cup red cooking wine
 2 Tblspns tomato paste
 2 Tblspns Worcestershire sauce
 3/4 cup chicken or beef stock
 Salt/Pepper to taste
 2 tsp Rosemary Powder
 1 tsp Paprika

2 1/2 tsp Garlic Granules
 1/8 tsp True Cinnamon
 1 cup frozen carrots *1 cup frozen peas *
 *Can use 2 cups of frozen peas and carrots mixture
 5 large golden potatoes, peeled and cut into one inch pieces
 2 Tblspns creme cheese
 2 Tblspns butter 1 - 2 Tblspns milk
 1/4 cup shredded Irish (white) cheddar cheese (or shredded parmesan)
 Pinch of Cayenne Powder
 1 egg beaten

Directions: Preheat oven to 375 degrees. Make the potato topping: Cook the potatoes in salted boiling water until tender. Drain the cooked potatoes and mash them with the butter, creme cheese, milk, cheddar cheese, and Cayenne. Add salt /Pepper to taste. Set the potatoes aside. Make the filling: In a large frypan cook the meat and onion in the oil until the meat is done and then break it into small crumbles. Stir in the flour, wine, Worcestershire sauce, tomato paste, stock, Rosemary, Paprika, Garlic Granules, and True Cinnamon. Stir to combine and reduce the heat to medium-low. Bring the mixture to a simmer and cook it for about 5 minutes or until thickened. Add salt/pepper to taste. Pour the filling in a greased deep dish 9 inch pie pan and spread it over the bottom. Spread the potatoes over the top of the filling. Brush the top of the potatoes with the beaten egg. Bake in the preheated oven for about 40 minutes or until the potato topping is golden.