

Crystallized Ginger, Ground Ginger
SIMPLE LEMON GINGER CAKE



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FEATURING OUR:
CRYSTALLIZED GINGER

The spicy warm flavors of ginger are perfectly paired with the sweet & tartness of lemon in this moist cake. Serve it slightly warm or cooled, as a snack, or with your favorite cup of tea or coffee. It's simple to make, but there is nothing simple about the delicious flavors in this delightful treat!

INGREDIENTS FOR THE CAKE:

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| 1 1/4 cup All Purpose Flour | 1/2 tsp Salt |
| 3/4 cup (White) Sugar | Zest From 1 Lemon |
| 1/4 cup Light Brown Sugar | Juice From 1 Lemon |
| 1 1/2 tsp Baking Powder | 1/4 cup Sour Cream |
| 2 tsp Ground Ginger | 1/4 cup Milk |
| 1 tsp Crushed Fresh Ginger | 1 egg |
| | 1/4 cup Melted Butter |

INGREDIENTS FOR THE ICING:

- 3/4 cup (Sifted) Powdered Sugar
- 1 Tblspn Melted Butter
- 2 Tblspns Lemon Juice
- 2 Tblspns Crystallized Ginger

Directions For The Cake: Preheat oven to 375 degrees. Prepare a 9 inch cake pan by spraying the inside with cooking spray and covering the bottom of the pan with parchment paper. In a medium-sized bowl, whisk together the flour, sugars, baking powder, salt, Ground Ginger, crushed ginger, and lemon zest. In a separate bowl, whisk together the egg, sour cream, milk, and lemon juice. Add the milk mixture and the melted butter alternately to the flour mixture, ending with the milk mixture. Pour the batter into the prepared pan and bake in the preheated oven for 25 minutes. Let the cake cool and then remove it from the pan.

Directions For The Icing: In a small bowl, mix together all of the icing ingredients, except the Crystallized Ginger. Spread the icing over the cooled cake. Top the iced cake with the Crystallized Ginger.

Tarragon / Dill Weed / Garlic Granules
Israeli Couscous Springtime Salad



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FEATURING OUR:
TARRAGON HERB

Spring vegetables including fresh asparagus, peas, cucumbers, and chives, are combined with Israeli Couscous to make this refreshingly delicious seasonal salad. The salad dressing is a light vinaigrette made with white wine vinegar, lemon, Tarragon, Dill and Garlic Granules. These herbs and spices work wonderfully with the spring vegetables and make this just a perfect salad to compliment any meal.

Ingredients:

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| 1 cup Israeli Couscous | 1/2 cup seedless Cucumber, peeled and chopped | 1 Tblspn dried Tarragon |
| 1 cup chicken broth | 1/4 cup Red Pepper, chopped | 1 tsp dried Dill Weed |
| 1 cup water | 1/4 cup chopped fresh Chives | 1/2 tsp Garlic Granules |
| 3/4 cup Asparagus, slightly cooked, cooled, and sliced into 1 inch pieces | 2 Tblspns Lemon Juice | 2 tsp Lemon Zest |
| 3/4 cup cooked & cooled Tiny Peas | 2 Tblspns White Wine Vinegar | 1/2 tsp sugar or stevia |
| | 3 Tblspn Olive Oil | Spring lettuce mix |

Directions:

Cook the couscous by lightly browning it in a saucepan with 1 Tblspn of olive oil (cook for about 3 minutes). Add the water and the chicken broth to the pan, bring to a boil, and then cook the couscous for about 12 minutes, or until most of the liquid is absorbed. Cool the cooked couscous completely and then combine it with all of the vegetables. Prepare the dressing by combining the lemon juice, vinegar, 2 Tblspns of olive oil, herbs and spices, lemon zest and sugar. Pour the mixed dressing over the couscous and vegetables. Serve the couscous salad over a spring lettuce mix.