

GARAM MASALA, TRUE CINNAMON (STICK) QUILL, GINGER POWDER

DARK CHOCOLATE & CRANBERRY Bundt Cake



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FEATURING OUR...
GARAM MASALA BLEND



Dark chocolate flavors are made even better with the addition of the Garam Masala Blend in this rich and elegant cake. Our True Cinnamon Quill and Ginger Powder deliciously spice the cranberry sauce served with Ganache as a wonderful topping for this moist chocolate cake. It's a truly delightful dessert for any holiday or special occasion.

Ingredients For The Cake -

2 cups all purpose flour	1 tsp salt	1/2 cup buttermilk	1/2 cup butter
2 cups sugar	2 1/2 tsp Garam Masala	2 tsp vanilla extract	1/2 cup vegetable oil
1 tsp baking soda	1/2 cup cocoa	1 cup dark chocolate chips	1 cup water
	1/2 cup butter	1/2 cup fresh cranberries, chopped	2 eggs

Directions: Cake- Preheat oven to 350 degrees. Oil and flour the insides of a standard size bundt pan. Mix together the flour, sugar, baking soda, salt, and spice. Set aside. In a saucepan, melt the butter over medium heat and then whisk in the oil, cocoa and water. Continue to whisk this mixture until it just comes to a boil. Remove from heat and pour the hot mixture into the flour mixture and stir to combine. Add the vanilla, buttermilk and eggs and blend until fully incorporated. Fold in the chocolate chips and cranberries. Pour the batter in the prepared pan and bake in the preheated oven for 45 minutes or until a knife inserted into the center comes out clean. Let the cake cool on a rack and turn it onto a serving plate after cooled. Serve topped with Ganache and Cranberry Sauce (below).

Ingredients & Directions For Cranberry Sauce:

2 cups fresh cranberries; Zest and Juice from one orange; 2 Tblspns water; 1/4 cup sugar; 1 True Cinnamon Quill; 1/2 tsp Ginger Powder. Cook all of the sauce ingredients in a saucepan over medium heat until thickened. Remove from heat and remove the Quill.

Ingredients & Directions For Ganache:

1/2 cup heavy cream; 1 cup dark chocolate chips; 2 Tblspns butter. Cook all of the Ganache ingredients in a saucepan over low heat until melted, stirring frequently.

CURRY BLEND, Garam Masala, Bay Leaf

JAPANESE BEEF CURRY



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FEATURING OUR:
PERSIAN CURRY BLEND



This Beef Curry is a slightly thick and slightly spicy- sweet stew that's a popular dish in Japan. It is easy to prepare and it has an incredible flavor- it is even loved by kids! This version of the dish uses stew beef, sweet and white potatoes, carrots and apple, flavored with our Curry Blend and Garam Masala. The sweet and savory combination is so yummy - it's easy to see why it's a Japanese favorite!

INGREDIENTS :

1 lb Stew Beef (fat trimmed), salted	2 Bay Leaves
1 Medium White Potato (e.g., Russett), peeled and 1 Medium Sweet Potato peeled & both cut into 1 inch chunks.	4 Tblspns All Purpose Flour
1 Large Onion, chopped	2 Tblspns Olive Oil
1 Large Carrot, peeled and diagonally sliced	2 Tblspns Tomato Paste
1 Medium Apple, peeled and minced	1 Tblspn Ketchup
1 Tblspn Minced Fresh Ginger	1 Tblspn Worcestershire Sauce
1 Tblspn Minced Garlic	2 Tblspns Soy Sauce
2 tsp Garam Masala	1 cup Red Wine
2 1/2 Tblspns Curry Blend	4 cups Beef Stock
	2 Tblspns Sugar
	Salt/Pepper, to taste



Directions: In a large pot, brown the beef in 1 Tblspn of the oil. Remove the browned beef and set it aside. Without draining the pot, add the additional 1 Tblspn of oil and the onions to the pot. Over medium heat, saute the onions until they are lightly golden. Add the apples, ginger and garlic and saute the mixture for 2 minutes. Add the flour and stir to combine, then add the carrots, potatoes, Curry Blend, and Garam Masala. Add the tomato paste, ketchup, and wine and bring to a low boil. Add the soy sauce, Worcestershire sauce, sugar, Bay Leaves, and Beef stock. Stir and bring the mixture to a boil again. Add the browned beef, lower the heat until the mixture simmers. Cover the pot and cook for 30 minutes. Remove the lid from the pot and cook over low heat for another 30 minutes or until the mixture has slightly reduced. Remove the Bay Leaves, season to taste with salt and pepper, and serve immediately with rice.