

GARAM MASALA, True Cinnamon (Stick) Quill, Ginger Powder

# DARK CHOCOLATE & CRANBERRY BUNDT CAKE



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FEATURING OUR GARAM MASALA

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.

Garlic Granules / Thyme, Parsley

# Cheesy Herbed

# STUFFED ACORN SQUASH



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FEATURING OUR GARLIC GRANULES

This recipe features a fall-time favorite vegetable, the acorn squash but, unlike most recipes, it adds savory flavors and ingredients, rather than overly sweet items. The vegetables, bacon, parmesan cheese, Garlic Granules, Thyme, and Parsley really compliment the slightly sweet flavor of this squash. This is a wonderful way to serve acorn squash and it makes a hearty dish, so it can be served as the main dish for a meal.

**Ingredients :**

1 (medium-sized) Acorn Squash	1 tsp Garlic Granules
6 slices of cooked bacon (reserve bacon grease)	1 Tblspn Thyme (dried herb)
1/2 cup diced celery	1 Tblspn Parsley (dried herb)
1/2 cup diced onion	1/2 cup shredded parmesan cheese
1 cup (fresh) sliced mushrooms	1/4 cup seasoned panko bread crumbs

**DIRECTIONS:** Cut the squash in half and then scoop out & remove the seeds and extra pulp. Place each half, inner side down, in a glass baking dish. Microwave the squash in this dish for 15 - 20 minutes, until they are just cooked tender. Set the cooked squash halves aside. In a frypan, sauté the onion and celery in some of the reserved bacon grease. Add the Garlic Granules, Thyme and Parsley. Stir in the sliced mushrooms and the bacon (torn into bite-sized pieces) and cook until the mushrooms start to brown. Remove the pan from the heat and stir in 1/4 cup of the cheese. Place the squash on a baking pan and then stuff the inside of each squash half with the onion/celery mixture. Cover the stuffed squash with aluminum foil and bake for 20 minutes in a 350 degree oven. Mix together the remaining 1/4 cup of cheese and the 1/4 cup of panko bread crumbs. Remove the squash from the oven and spread the cheese/panko mixture on top of each squash. Return to the oven and bake (uncovered) for about 5 minutes or until golden.