

VANILLA BEAN, CARDAMOM SEED POWDER, True Cinnamon, Nutmeg Powder
VANILLA, CARDAMOM & BLUEBERRY DRIZZLE CAKE



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FEATURING:
 VANILLA & CARDAMOM

This recipe was adapted from one first published by the Yankee Magazine (New Englander's do wonders with blueberries!). It is an easy to make, never fail recipe that deliciously complements fresh blueberries with Vanilla Bean Seeds, True Cinnamon, Cardamom, and Nutmeg. It's a wonderful summertime treat that is sure to please. Serve it slightly warm and watch it quickly disappear!

INGREDIENTS: (for the Cake):

2 cups Fresh Blueberries	3 tsp Baking Powder
2 Tblspn True Cinnamon	1/2 tsp salt
5 Tblspns Sugar (white)	2 tsp Cardamom Seed Powder
1 1/2 cups Sugar (white)	1 tsp Nutmeg Powder
1 cup Vegetable Oil	Seeds from two Vanilla Beans,
4 large eggs (room temp.)	mixed a few drops of Bourbon
3 cups All Purpose Flour	2 tsp Vanilla Extract / 1/3 cup
	Milk

Ingredients & Directions For The

Drizzle (Glaze)
 Combine the following ingredients and beat until smooth:
 3 Tblspns melted Butter
 1 1/2 cups Powdered Sugar (sifted)
 1 tsp Vanilla Extract
 1/2 tsp Almond Extract
 1 1/2 - 3 Tblspns Heavy Whipping Cream

Directions For The Cake: Preheat oven to 350 degrees. Spray a bundt cake pan with cooking spray. Mix together the True Cinnamon and the 5 Tblspns of sugar. Sprinkle this mixture over the blueberries, coating the berries with the mixture. Set them aside. In a large mixing bowl, mix together the 1 1/2 cups of sugar, oil, and eggs. Add the flour, baking powder, salt, spices, Vanilla Extract, Vanilla Bean Seeds, and milk and blend until fully combined. Pour 1/3 of the batter into the prepared bundt pan, and then layer half of the blueberries over the batter. Repeat these layers, ending with the batter on top (covering the berries). Place the pan in the preheated oven and bake for about 75 minutes or until a knife inserted into the center of the cake comes out clean. Cool the cake on a rack for about 30 minutes. Turn the cake onto the serving platter and cool for another 10 minutes. Pour the prepared drizzle over the cake and serve.

GROUND ROSEMARY
LEMON ROSEMARY OLIVE OIL CAKE



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FEATURING OUR:
 POWDERED ROSEMARY

This simple Italian cake is usually served without a frosting or icing and is perfect for breakfast or with coffee/tea. The olive oil helps make the cake moist and gives it a bit of a citrus flavor. For this recipe, lemon and Powdered Rosemary are added for additional citrus-sweet flavors. It's a delicious, not too sweet treat, with a wonderful texture and a superior taste.

INGREDIENTS:

3 eggs (room temperature)
 1 1/4 cup granulated sugar
 zest from 2 lemons
 2 Tblspns lemon juice
 2 tsp lemon extract

2 tsp lemon extract
 1 Tblspn Powdered Rosemary
 3/4 cup extra virgin olive oil
 1 3/4 cup all purpose flour
 1 tsp baking powder

1/2 tsp baking soda
 1/2 tsp salt
 1/2 cup milk (room temperature)
 powdered sugar (optional) to
 sprinkle over finished cake

DIRECTIONS: Preheat oven to 350 degrees. Spray (with cooking spray) a 9 inch cake pan. In a large mixing bowl, beat the eggs until foamy. Add the sugar and beat until fluffy. Blend in the lemon zest, lemon juice, lemon extract and the Powdered Rosemary. Add the olive oil and mix until combined. In a separate bowl, mix together the flour, baking powder, baking soda, and salt. Add the flour mixture to the egg mixture in small amounts. Slowly add the milk and mix until fully combined. Pour the batter in the prepared pan and bake in the preheated oven for 40 minutes or until a knife inserted into the middle of the cake comes out clean. Cool the cake on a rack. Serve sliced with powdered sugar sprinkled on top of each slice.