

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)	2 tsp lemon extract	1/2 tsp baking soda
1 1/4 cup granulated sugar	1 Tblspn Powdered Rosemary	1/2 tsp salt
zest from 2 lemons	3/4 cup extra virgin olive oil	1/2 cup milk (room temperature)
2 Tblsns lemon juice	1 3/4 cup all purpose flour	powdered sugar (optional) to sprinkle over finished cake
2 tsp lemon extract	1 tsp baking powder	

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.

Chili Blend, Ground Ginger, Garlic Granules, Black Sesame Seeds, Cayenne

QUINOA & EDAMAME SALAD



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FEATURING OUR:
CHILI BLEND

Healthy quinoa is paired with edamame, fresh vegetables, and a uniquely spiced dressing for this deliciously different salad. Black Sesame Seeds add a little crunch and lots extra goodness. It is great served as side or a main dish vegetarian meal. It's good for you and tastes yummy too - perfect!

INGREDIENTS:

1 tsp Ground Ginger	1 Tblspn rice vinegar	1 cup edamame (shelled & cooked)
1/2 tsp Chili Powder Blend	1 1/2 Tblspn honey	2 green onions, chopped
1 tsp Garlic Granules	2 tsp sesame oil	1/2 cup matchstick carrots
1/8 tsp Cayenne	2 Tblsns olive oil	1/2 cup seedless cucumber (peeled & chopped)
2 Tblspns tamari or soy sauce	2 Tblspns lime juice	1/2 cup diced red pepper
	1 cup cooked quinoa	2 Tblspns sliced almonds
	1 Tblspn Black Sesame Seeds	Salt/Pepper to taste

DIRECTIONS: Make the dressing- mix together the first 10 ingredients. Set aside. Place all of the remaining ingredients in a serving bowl and toss to combine. Pour the dressing over the mixed salad and stir to coat all ingredients. Add salt/pepper to taste and serve.