

Apple Pie Spice, True Cinnamon, Ground Nutmeg
MOM'S APPLE CRUMB CAKE



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FEATURING OUR:
 APPLE PIE SPICE

This is an old recipe from Tony's mom. The original recipe was double the size of this one, as it was made for many large family gatherings. We updated it a bit, and added a few more of our spices for the apple filling. It's a simple and delicious dessert, and so pretty served with a sprinkle of powdered sugar! We hope you and your family enjoy it as much as we have.

INGREDIENTS FOR THE DOUGH:

Mix together:
 3/4 cup butter (1 1/2 sticks) room temp
 2/3 cup granulated sugar
 2 1/2 cups All Purpose flour
 2 tsp baking powder
 1/2 tsp salt
 This mixture will be like a coarse meal consistency.
 In a separate bowl, mix together:
 2 eggs (beat well)
 Make the dough by mixing the egg mixture with the flour mixture. The dough will be crumbly.

INGREDIENTS & DIRECTIONS FOR THE FILLING:

Mix together:
 3 cups peeled and sliced fresh apples
 1/4 cup granulated white sugar
 2 Tbspns brown sugar
 1 Tbspn flour
 2 tsp Apple Pie Spice
 1 tsp True Cinnamon
 1/2 tsp Ground Nutmeg
 1 Tbspn lemon juice

Directions To Assemble: Put 1/2 of the dough on a greased small cookie sheet (I use a sheet that is about 12 inches by 8 inches). Press the dough down with the palm of your hand to cover the bottom of the pan. Spread the apple mixture over the dough and then crumble the rest of the dough over the apples. Bake in a 350 degree preheated oven til golden on top (about 45 mins). Remove from oven, cool slightly and sprinkle the top with powdered sugar.

Italian Seasoning —Thyme—Parsley—Chili Flakes

STUFFED PEPPERS



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FEATURING OUR:
 ITALIAN SEASONING

Garden fresh green peppers are the foundation for this delicious recipe. These peppers are stuffed with Italian sausage, ground beef, rice, cheese, and just the right herbs and spices. The Italian Blend, dried Parsley and Thyme, and Chili Flakes are added to enhance the flavors of the marinara sauce, the stuffing, and the peppers. If you've never tried stuffed peppers, you are going to want to try this recipe. These peppers are so good- both hot from the oven or as leftovers. This recipe has great flavors that come together for a scrumptious dish!

4 medium sized fresh green peppers, cleaned & deseeded, cut in half lengthwise

INGREDIENTS:		
2 cups cooked rice	1 Tbspn balsamic vinegar	1/2 lb ground beef or turkey
1 medium onion, diced	1/2 tsp chili flakes	1 can (10 ounces) diced tomatoes
4 garlic cloves, minced	2 Tbspns Italian Blend herbs	2 tsp salt
1 Tbspn Olive oil	2 Tbspns Parsley (dried) herb	1 tsp pepper
3 cups marinara sauce	1 tsp Thyme (dried) herb	3 cups Italian Blend cheese, grated
	3/4 lb mild Italian sausage	1/4 cup parmesan cheese (ground)

Cook the onion and garlic in the oil in a fry pan over medium heat until the onion is slightly transparent. Set aside half of this cooked onion mixture in a bowl. Into the remaining onions, stir in the marinara sauce, 1/4 tsp of chili flakes, 1 Tbspn Italian Blend herb, 1 Tbspn Parsley, 1 tsp Thyme, and the balsamic vinegar. Pour 2 cups of this sauce in the bottom of a 9 x 13 inch glass baking dish and spread the sauce to cover the bottom of the dish. Cook the Italian sausage and the ground beef together in a fry pan until done. Add to the sausage mixture the tomatoes, 1 Tbspn Parsley, 1 Tblpn Italian Blend herb, 1/4 tsp chili flakes, the cooked rice, the reserved onion mixture, and the parmesan cheese. Mix together and then stir in 1/2 cup of the marinara sauce and 2 cups of the Italian Blend grated cheese.

Cook the peppers (4 halves at a time) in the microwave for 3 minutes. Fill each cooked pepper with the sausage/rice mixture then top each with about 2 Tbspns of the marinara sauce. Place the filled peppers in the baking dish and then sprinkle the tops of each pepper with the remaining Italian Blend cheese. Cover with foil and bake for 45 minutes in a 350 degree oven.