

TRUE CINNAMON (Ceylon)
**Cherry Ceylon Cinnamon
 Crumble Bars**



FEATURE RECIPE 7/02/16

Cherry Ceylon Cinnamon Crumble Bars

This is a quick and easy recipe that is a kid favorite and sure to please any sweet tooth. The Ceylon cinnamon adds to the flavor of the crumble and the cherries. You can serve these bars cold or warm (with a scoop of ice cream!) either way they are scrumptious!

Ingredients:

- 1 box of yellow cake mix
- 1 can of cherry pie filling
- 2 1/2 cups of quick cooking oats
- 1/2 cup finely chopped almonds
- 2 Tbspns Ceylon cinnamon (divided)
- 1 1/2 sticks melted butter (divided)

DIRECTIONS:

Preheat oven to 375 degrees.
 Spray a 9 x 13 baking pan with cooking spray. Mix the dry cake mix and the oats in a bowl. Add 1 stick of melted butter and 1 Tbsp of Ceylon cinnamon. Stir until crumbly. Press down half of this mixture into the bottom of the prepared pan. Spread the cherry pie filling over the crumb crust. Mix together the remaining 1/2 of the crumb crust, the remaining 1/2 stick of butter, the finely chopped almonds, and 1 Tbsp Ceylon cinnamon. Sprinkle this mixture over the cherries and press down gently.
 Bake for about 20 minutes or until lightly golden. Cool and cut into bars.

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Smoked Paprika — Ground Cumin—Oregano—Basil

Barbecued Baked Beans



RECIPE OF
 THE WEEK 7/02/16

Barbecued Baked Beans

Baked beans are one of the most popular side dishes for picnics and barbecues. Whether you are serving anything from fried chicken to hamburgers to ribs - nothing goes better with them than baked beans. This recipe is a different kind of baked beans that uses three types of beans combined with lots of flavors, and of course- bacon. The main spices used are ground Cumin and Smoked Paprika. The distinctive and smoky flavor of these spices really make for a delicious combination with the beans. Try them with your next outdoor dinner. One taste and all will agree - these are not your ordinary baked beans!

Ingredients:

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| <ul style="list-style-type: none"> 1 (16 ounce) can of pork and beans 1 (16 ounce) can kidney beans 1 (16 ounce) can green lima beans 1 large onion, chopped 1 garlic clove, minced 1 Tblspn Worcestershire 1 tsp ground Cumin | <ul style="list-style-type: none"> 1 tsp Smoked Paprika 1/2 tsp dried oregano 1/2 tsp dried basil 2 Tblspns strong cold coffee 1/4 cup brown sugar 1/2 cup ketchup Dash hot sauce 4 strip of bacon (cut into 3 pieces per strip) |
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Cook the bacon until just brown (not all the way done). Remove the bacon from pan and set aside. Cook the onions and garlic in the bacon drippings. Combine the cooked onion/garlic with all of the remaining ingredients and pour it into a 9x9 inch greased pan. Place the bacon strips on top of the beans in the pan. Cover with foil and bake at 350 degrees for 1 hour.

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