

# True Cinnamon (Ceylon) / Ginger Powder FRESH PLUM CAKE



More Recipes At:  
[HamtowneSpicery.com](http://HamtowneSpicery.com)



FEATURING OUR GINGER ROOT  
AND TRUE CINNAMON (CEYLON)

Fresh sliced plums provide the slightly tart taste for this delightful, buttery cake. The plums are flavored with a hint of orange, True Cinnamon, and Ginger Powder and are the sweet and tangy filling for this delicious summer cake. Try it warm with a scoop of vanilla ice cream or whipped topping. It is oh so good!!

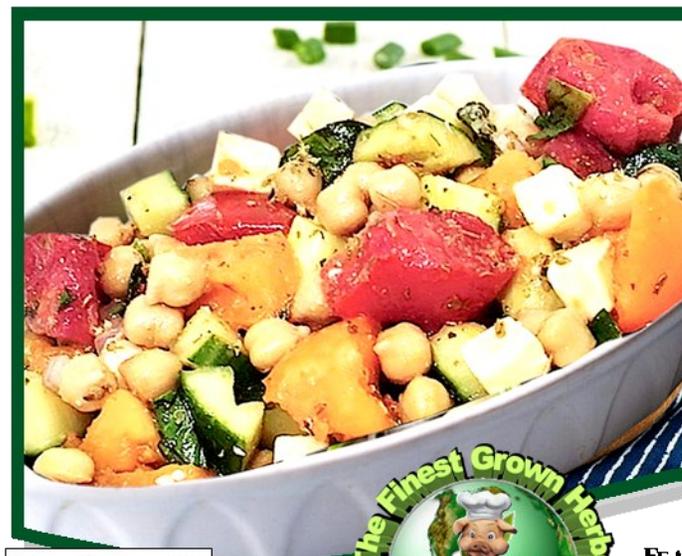
<i>Ingredients:</i>	<i>For The Filling:</i>	<i>For The Topping:</i>
<b>For The Cake:</b>	3 cups fresh plums, sliced	1/2 cup flour
1/2 cup butter (room temp)	1 tsp True Cinnamon	1/4 cup granulated sugar
1/2 cup granulated sugar	2 tsp Ginger Powder	1/4 cup butter, cubed (not softened)
2 eggs	1/4 cup orange juice	1 tsp True Cinnamon
1 tsp orange extract	1/4 cup granulated sugar	3 Tblspns chopped Walnuts
1 cup flour	2 Tblspns flour	
1 tsp baking powder		
1/4 tsp salt		

**Preheat oven to 350 degrees and lightly spray a 9x9 inch baking pan.**

**For the filling:** Mix together the plums, spices, and all other filling ingredients until combined. Set aside. **For the topping:** Combine all of the topping ingredients in a small bowl and mix until crumbly. Set aside. **To make the cake:** In a large bowl, beat the butter until light and fluffy. Add the sugar, eggs (one at a time), and extract to the butter and mix until combined. In a separate bowl, mix together the flour, baking powder, and salt. Add the flour mixture to the butter mixture and combine. Pour the combined batter into the bottom of the prepared pan. Spread the filling on top of the batter, covering all of the batter. Sprinkle the topping over all of the filling. Bake the cake in the preheated oven for about 50 minutes or until a knife inserted in the middle comes out clean. Serve hot or cooled.

OREGANO (Dried Herb), Garlic Granules, Yellow Mustard Powder

# TOMATO CHICKPEA SALAD



More Recipes At:  
[HamtowneSpicery.com](http://HamtowneSpicery.com)



FEATURING OUR:  
ORGANIC OREGANO

Fresh tomatoes, cucumbers and basil are combined with cheese, chickpeas and mixed with a dressing made from the perfect herbs and spices. Don't let summer go by without trying this beautiful, delicious and healthy fresh salad. Serve it with a hard roll and you have the perfect meal for the season. Love those Farmer's Market fresh veggies!

## Ingredients

1 cup Fresh Basil Leaves, chopped	3-4 medium-sized fresh Tomatoes (yellow and red), cut into large cubes
1 large Cucumber, cut into cube-sized pieces	1/3 cup Olive Oil
2 Shallots, diced	4 Tblspns Red Wine Vinegar
8 ounces Monterey Jack (or Mozzarella) Cheese cut into small cubes	1/2 tsp Garlic Granules
15.5 ounce can Chickpeas (Garbanzo Beans), drained & rinsed	1/4 tsp Salt
	1/4 tsp Pepper
	1/2 tsp Yellow Mustard Powder
	1 Tblspn Oregano (dried herb)

## Directions

Combine the vegetables, chickpeas, cheese, and basil in a large salad bowl. In a small bottle, make the dressing by mixing the oil, vinegar, and herbs/spices. Pour the dressing over the salad and toss. Refrigerate the salad for 1 - 2 hours before serving.