

Clove Powder, - True Cinnamon - Nutmeg Powder

PERSIMMON BREAD



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FEATURING OUR
CLOVE POWDER & NUTMEG

In the Smithfield, VA area, the Hachiya persimmon tree fruit is soft, ripe and ready to use in the fall. This recipe is for a moist and delicious bread using fresh persimmons. The persimmons are perfectly flavored with orange, True Cinnamon, Nutmeg & Clove powder, 'Craisins' and walnuts. It's a delicious and delightful seasonal treat. Enjoy!

Ingredients:

2 eggs	1 tsp Clove powder
1 1/2 cups of flour; 1/2 cup oil	1 tsp baking soda
3/4 cup (white) sugar	1/2 cup chopped walnuts
1/2 tsp salt	1/2 cup 'Craisins' (dried cranberries)
1 tsp Ceylon True cinnamon	1 tsp orange extract
1 tsp Nutmeg powder	2 Tblspns orange zest

1 1/2 cups persimmon pulp (remove the skin and stem from the fruit and mash the inner pulp so that there are no large chunks)

Directions: Preheat oven to 325 degrees and spray a 9 x 4 inch loaf pan. In a small bowl, combine the flour, spices, salt, nuts, 'Craisins' and the orange zest. In a large bowl, blend the eggs, sugar, oil, and extract. Mix the baking soda into the persimmon pulp and let this mixture sit for about 2 minutes. Add the pulp mixture to the sugar mixture. Fold the flour mixture into the sugar mixture. Pour the batter into the prepared loaf pan. Bake for 75 minutes or until a tester inserted into the center of the loaf comes out clean. Cool on a rack.

Chinese Five Spice / Chili Blend Chinese Five Spice Sweet Potato Wedges



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FEATURING
OUR: CHINESE FIVE SPICE

Here is a different, easy, and delicious way to prepare sweet potatoes. In this recipe, sweet potatoes are sliced in wedges, sprinkled with Chinese Five Spice and Chili Blend, and then baked until they are just slightly crisp. They're so delicious, they just might be your new favorite way to enjoy sweet potatoes.

Ingredients :

2 large Sweet Potatoes, washed and cut into large wedges	
2 Tblspn Olive Oil	1 Tblspn Corn Starch
1/2 tsp Chili Blend,	Sea Salt
1 1/2 Tblspn Chinese Five Spice	

DIRECTIONS: Place the potato wedges in a large bowl and sprinkle them with corn starch. Drizzle the olive oil over the potatoes, making sure the oil covers each wedge. Sprinkle the spices over the oiled potatoes. Place the wedges on a baking pan lined with parchment, making sure the potatoes are not touching or overlapping. Bake at 450 degrees for 20 minutes, flipping the potatoes over to the other side halfway through the cooking time. When baking these wedges, don't worry about dark brown edges as they will taste caramelized, rather than burnt. Place the baked wedges on a serving dish and (while hot) sprinkle with sea salt. Serve immediately.