

TRUE CINNAMON, Ginger Powder, Nutmeg Powder, Clove Powder
PERSIMMON PUDDING CAKE



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FEATURING OUR: TRUE
 (CEYLON) CINNAMON

Fresh persimmons are a favorite fall time fruit that is soft, juicy, and sweet when ripe. Persimmon pudding was made in my family every Thanksgiving. This recipe is for a cake that is similar to the pudding my family made. Great spices are the key ingredients to making a persimmon dessert, including True Cinnamon, Ginger, Nutmeg, and always a touch of Clove powder. These are the spices used in this recipe and they work so well with the persimmons. Try it with a dollop of whipped cream. It's a perfectly delicious fall treat.

Ingredients:	
2 cups fresh, ripe persimmon pulp (I used hachiya persimmons - 4 medium)	1 tsp vanilla extract
3 eggs, 3/4 cup buttermilk	2 tsp baking powder, 1 tsp baking soda
1/2 cup melted butter, cooled	2 tsp True Cinnamon
1/2 cup light brown sugar	1 tsp Ginger Powder
3/4 cup (white) granulated sugar	1/2 tsp Nutmeg, 1/2 tsp Clove Powder
	1/2 tsp salt, 2 cups flour
	1 cup chopped walnuts

Directions: Preheat oven to 400 degrees and spray (with cooking spray) a glass 9 x 13 inch baking pan. Combine the pulp, eggs, buttermilk, butter, sugars, and vanilla extract in a mixing bowl. In a separate bowl, combine the flour, baking soda, baking powder, salt, and spices. Add the dry mixture to the pulp mixture and blend until fully incorporated. Fold in the walnuts. pour the batter into the prepared pan and bake it in the preheated oven for about 40 minutes or until the cake is just done (knife inserted into the middle of the cake comes out clean). Do not overbake as it may result in a dry cake.

SAGE, White Pepper, Nutmeg Powder
PUMPKIN SAGE POLENTA



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FEATURING OUR:
 GROUND SAGE

This is a quick and easy to prepare dish that makes a great side to go with ham or pork. It uses polenta, pumpkin, cheeses and spices for a different and delicious dish that is Gluten-Free! Sage and White Pepper and a touch of Nutmeg are the perfect herbs and spices for this creamy and flavorful combination. It's a perfect side that'll make any meal, extra special.

Ingredients:	
3 cup chicken or vegetable broth	1/4 tsp Nutmeg Powder
1 cup low-fat milk	1 tsp salt
1 1/4 cup polenta	1/4 cup fresh parmesan cheese, grated
3/4 cup pumpkin puree	1/2 cup fontina cheese, grated
2 tsp Sage (dried herb)	2 Tblspns cream cheese
1/2 tsp White Pepper	2 Tblspns butter

Directions: In a medium-sized saucepan, whisk together the broth, milk, polenta, and salt. Bring this mixture to a boil over medium heat, whisking periodically. Turn the heat to low and bring it to a simmer. Add the pumpkin, and spices, and stir the mixture constantly with a wooden spoon for 15 minutes. When the polenta is thickened, remove the saucepan from the heat and stir in the cheeses and the butter. Serve immediately, garnished with additional fresh grated parmesan cheese.