

True Cinnamon / Clove Powder / Allspice / Ginger Powder / Rooibos Tea

Spiced Honey Cake With Lemon-Sage Glaze



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FEATURING:
TRUE CINNAMON & CLOVE POWDER

Pure honey is blended with True Cinnamon, Ginger, Clove Powder, and Allspice to make this delicious, warm, moist cake. It is topped with a lemon-sage glaze that perfectly complements the flavors with a wonderful hint of citrus. This is an easy cake to make and it is sure to please - for any occasion.

INGREDIENTS:

3 1/2 cups flour	1/2 tsp Allspice	3 eggs
1 Tblspn baking powder	1 tsp Ginger Powder	1 Tblspn vanilla extract
1 tsp baking soda	1/2 cup brown sugar	1 1/4 cup Rooibos Tea
1 tsp salt	1 cup oil	(brewed strong)*
4 tsp True Cinnamon	1 cup honey	1/2 cup orange juice
1/2 tsp Clove Powder	1 1/2 cups granulated sugar	*Note: Can also use coffee

Glaze: Heat together in a saucepan over medium heat until sugar is melted & ingredients are combined: 3/4 cup granulated sugar; 1/4 cup finely chopped fresh sage; 1/4 cup fresh lemon juice; 1 tsp vanilla extract

Directions For Cake: Grease well a large Bundt pan (10 cup). Preheat oven to 350 degrees. Mix together in a large bowl: flour, baking powder, baking soda, spices and salt. In a separate bowl, combine: oil, honey, brown sugar, granulated sugar, eggs, vanilla, rooibos tea, and orange juice. Add this mixture to the dry mixture and mix until well until combined. Pour batter into the prepared pan. Bake in preheated oven for about an hour or until knife inserted into the middle comes out clean. Let cake cool for 5 minutes and then turn it onto a plate. Glaze the cake while it is still warm. Adapted from the July 2014 Foods52 website posting.

Saffron / Smoked Paprika / Thyme

SEAFOOD PAELLA



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FEATURING
SAFFRON & SMOKED PAPIKA

Here is a Spanish seafood Paella recipe that includes scallops, shrimp, clams, chicken, and chorizo. Authentic paella spices- saffron, smoked paprika and thyme- are added to give this incredible rice dinner the traditional flavor. This is a great dish for a big, special dinner, with delicious flavors, that are sure to please.

3 cups uncooked long grain rice	1/2 cup olive oil	2 tsp Saffron threads
1 1/4 lb chicken thighs (boneless & skinless)	1/2 cup chopped onion	1 tsp salt
4 chorizo sausage links	2 garlic cloves, minced	14 ounce can crushed tomatoes
(or other smoked sausage made with chilies)	1/2 chopped red pepper	6-8 cups chicken broth
16 jumbo shrimp - peeled with tail left on	1/2 chopped green pepper	1 cup frozen peas
1/4 lb small scallops	1 tsp Smoked Paprika	Lemon Wedges
1/4 lb small shrimp	1 Tblspn dried Thyme	Fresh Parsley, chopped for garnish
6 large or 10 small clams in shell		

Directions: Heat oil in a very large skillet over medium high heat. Brown chicken thighs and chorizo in the oil. Remove them from the pan and cut the chicken and chorizo into one inch chunks. Set the chicken and chorizo aside. Cook the onion and garlic, in this pan for about a minute. Add the peppers, and cook for a minute. Stir in the spices, Saffron, tomatoes, peas, rice, chicken thighs, chorizo, salt and 6 cups of chicken broth. Bring to a simmer and cook on medium heat for about 15 minutes, stirring frequently and adding additional chicken broth, if needed. Add the scallops and small shrimp, cover and cook for 10 minutes or until the rice is done and shrimp and scallops are done. Decoratively place the clams and jumbo shrimp on top of the rice. Reduce heat to medium low, cover and cook until the jumbo shrimp is pink and the clams are opened. Remove from the heat, garnish with fresh parsley and lemon wedges and serve immediately.