

Chamomile Tea / Vanilla Extract
Chamomile-Lemon Pound Cake



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This is a wonderful, light pound cake, with a hint of lemon and Chamomile flavors. The Chamomile helps make the cake moist and perfectly complements the lemon and the honey. So delicate, and delicious- it is an excellent cake to serve by itself or with fresh berries. Baking with tea never tasted so good!

Ingredients:

16 Chamomile tea bags	3/4 tsp salt	Juice from 1/2 large fresh lemon (about 1/4 cup)
1 cup boiling water	2 1/2 sticks unsalted butter (room temperature)	6 eggs (room temperature)
2 cups flour	1 1/2 cups granulated sugar	2 tsp pure vanilla extract
1 Tblspn baking powder	Zest from one fresh lemon	

Directions: Spray two 9 x 5 inch loaf pans (or 5 mini loaf pans). Steep the tea bags in the boiling water for 10 minutes. Squeeze all liquid out of the bags (note: don't worry if some of the tea sediments are in the liquid). Allow tea to cool to room temperature. Divide tea, reserving 1/4 cup for the glaze.

To Make The Glaze: Combine the following in a saucepan and bring to a simmer: 1/3 cup honey; juice from 1/2 large fresh lemon; and reserved 1/4 cup Chamomile tea. Remove the glaze from the heat and cool for 5 minutes. **To Make The Cake:** Combine flour, baking powder and salt. Set aside. In a separate bowl, beat until light & fluffy: butter, sugar, lemon zest, and juice from 1/2 large lemon. Add eggs, one at a time, beating after each addition. Add flour mixture to the butter mixture, alternating with the tea. Add vanilla and mix until combined. Pour batter into the prepared pans. Bake at 350 degrees for about 50 minutes or until a tester comes out clean when inserted into the middle of the cake. Cool cake on a rack for 1 hour. Using a skewer, poke holes in the top of the cooled cake and then pour glaze over the cake.

Garlic Powder / Oregano / Thyme
Tomato Pie



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A tomato pie is not a quiche, and it's not a casserole. It is a pie made just for fresh summer tomatoes. The pie ingredients used in this recipe- fresh basil, oregano, thyme, and garlic- are selected to enhance the tomato flavors. Don't let the season go by without trying this delicious pie- a perfect tribute to the summer tomato!

Ingredients:

1 (9 inch) deep dish pie shell (note: pre-bake pie shell)	3 green onions, chopped	1 cup shredded Fontina cheese
4 large fresh tomatoes, sliced (about 1/4 inch thick)	1/2 pound Italian sausage, cooked, drained, cooled & crumbled*	1 cup Colby-Jack cheese
4 Roma/ plum fresh tomatoes, sliced (for the top of pie)	1 tsp Garlic Powder	1/2 - 3/4 cup mayonnaise
1/2 cup fresh basil, chopped	1 Tblspn Oregano (dried herb)	1 Tblspn lemon juice
	1 Tblspn Thyme (dried herb)	Olive Oil
		Salt

Directions: Preheat oven to 375 degrees. Combine the Fontina and Colby-Jack cheeses. Make the mayo topping by mixing the lemon juice, 1/2 cup cheeses, and the mayonnaise. Set aside. Sprinkle sliced tomatoes with salt and place on paper towels for about an hour (to absorb the excess moisture). Allow prebaked pie shell to cool. Sprinkle the bottom of the shell with 1/4 cup of the cheese. Layer half of each of the following on top of the cheese: sliced tomatoes, fresh basil, green onions, garlic powder, oregano, thyme, sausage, and then cheese. Sprinkle with olive oil. Repeat the above layer. Top with the mayo topping, spreading the topping over the center of the pie. Garnish the top with the sliced Roma/plum tomatoes. Cover the pie loosely with foil and bake for 30 minutes in the preheated oven. Remove the foil and bake for an additional 30 minutes. Serve warm or cold.