

True (Ceylon) Cinnamon / Clove Powder  
**FRESH SPICED APPLE CAKE**  
**WITH A HOT BUTTERMILK GLAZE**



More Recipes At:

[HamtowneSpicery.com](http://HamtowneSpicery.com)

FEATURING

OUR TRUE (CEYLON) CINNAMON

**A**pples, walnuts, True Cinnamon, and Clove powder come together for this delicious, moist and easy cake recipe. The Buttermilk Glaze is poured over the warm cake to enhance the flavor and to make the cake even more moist. This is a wonderful way to enjoy apples and the spices that make this fruit taste even

**Cake Ingredients:**

3 cups flour,  
 1 tsp baking soda  
 1 tbsp. True Cinnamon  
 2 tsp Clove Powder  
 2 cups sugar,  
 3 eggs

1 1/4 cup vegetable oil  
 1 tsp vanilla  
 1/2 cup pineapple juice (orange juice can also be used)  
 2 cups grated fresh apples  
 1 cup chopped walnuts

Buttermilk Glaze (Cook the below stirring constantly until the mixture boils):

1 cup sugar; 1/2 cup butter; 1/2 tsp baking soda; 1/2 cup Buttermilk

**DIRECTIONS:** Sift together the flour, soda, True Cinnamon, and Clove Powder. Combine the sugar, eggs, oil, vanilla and juice with an electric mixer. Slowly add the flour mixture to the sugar mixture and mix until smooth. Fold in the apples and the walnuts. Pour the batter into a greased 9 inch x 13 inch pan. Bake at 325 degrees for about an hour or until knife inserted in the middle just comes out clean. Cool in the pan for about 10 minutes. Puncture the cake with fork and then spoon the Buttermilk Glaze over the top of the cake.

SPAGHETTI BLEND, Nutmeg Powder, Garlic Granules, Chili Flakes  
**SPINACH LASAGNA ROLL UPS**



More Recipes At:

[HamtowneSpicery.com](http://HamtowneSpicery.com)

FEATURING OUR:

SPAGHETTI SEASONING

**T**his is an easy to make family dinner favorite that is a delicious way to enjoy lasagna noodles & spinach. The marinara sauce made for this recipe is so good, you may want to double it for extra sauce. Our Spaghetti Blend, Garlic Granules and a bit of Chili Flakes, perfectly spice the sauce and our Nutmeg Powder adds just a hint of flavor to the spinach and cheese filling. A wonderful combination of spices and herbs for a dish that is sure to please!

**Ingredients:**

9 lasagna noodles (cooked and cooled)  
 10 ounce package frozen cut leaf spinach (thawed and squeezed well to remove the excess water)  
 1/2 cup grated parmesan cheese  
 2 cups shredded mozzarella cheese (divided)  
 3/4 cup mascarpone cheese  
 3/4 cup ricotta cheese  
 1 tsp Nutmeg Powder

28 ounce can crushed tomatoes  
 1 1/2 Tblspn Spaghetti Blend  
 2 tsp Garlic Granules  
 1/2 tsp Chili Flakes  
 1/2 medium onion, chopped  
 2 Tblspns Tblspns olive oil  
 2 Tblspns red cooking wine  
 1/2 tsp stevia or sugar  
 Salt/Pepper to taste

**Directions:** Preheat oven to 350 degrees. Make the Marinara Sauce- Sauté the chopped onion and Garlic Granules in the olive oil until the onions are soft. Add the Spaghetti Blend, Chili Flakes, crushed tomatoes, wine and sugar. Stir to combine and cook for about 5 minutes. Add salt & pepper to taste. Remove from heat and set aside. Mix the filling by combining the spinach, cheeses (reserve 1 cup of the mozzarella cheese), Nutmeg Powder, and a pinch of salt. Spread about 1/4 cup of the filling on the entire flat surface of each noodle, and then roll the noodle like a jelly roll. Spread 1 cup of the marinara sauce over the bottom of a 9x13 inch baking pan. Place each of the 9 rolled noodles (seam side down) in the baking pan, and pour the remaining marinara sauce over the top of the roll ups. Sprinkle the reserved 1 cup of mozzarella cheese over the top of the roll ups and cover the pan with foil. Bake in the preheated oven for 40 minutes or until the cheese is fully melted.