

TRUE CINNAMON  
**ROMANIAN APPLE CAKE**



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FEATURING OUR:  
**TRUE CINNAMON**

Here is wonderfully moist and delicious cake- for the apple lovers. It contains five fresh apples! This Romanian cake recipe is not over-spiced, but rather uses the most perfect spice for apples- True Cinnamon. It is easy to prepare (the batter is made in one bowl), and a great apple treat to serve anytime.

**Ingredients:**

5 (medium sized) apples- peeled and large chunk chopped  
 3 eggs  
 1 1/2 cups white sugar  
 3/4 cup vegetable oil  
 1 tsp baking soda

1 tsp salt  
 2 tsp True Cinnamon  
 1 Tblspn vanilla extract  
 2 cups flour  
 3/4 cup chopped walnuts  
 Powdered sugar, for dusting the baked cake

**Directions:** Preheat oven to 350 degrees. Spray (with cooking spray) a deep cake pan or a 9 x13 inch baking pan. In a large bowl, whisk together the eggs and sugar. Mix in the baking soda, oil, vanilla, True Cinnamon and salt. Stir in the flour until just moistened. Fold in the apples and walnuts. Pour the batter into the prepared pan. Bake in the preheated oven for about 55 minutes or until a knife inserted into the center of the cake comes out clean. Let cool on a wire rack and then remove the cake from the pan. Serve with a dusting of powdered sugar, if desired.

LEMON PEPPER, Ginger Powder, Garlic Salt  
**GRILLED SALMON**



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FEATURING OUR:  
**LEMON PEPPER**

Grilled fresh salmon is one of our favorite family dinners. This recipe marinates salmon filets that are spiced with Lemon Pepper, Garlic Salt and Ginger Powder. The spiced filets are then marinated in a sweetened teriyaki- flavored sauce and golden grilled to seal in the flavors. It's a truly delicious way to enjoy one of the most popular types of fish.

**Ingredients:**

1 - 2 lbs salmon filets  
 2 tsp Lemon Pepper, 1 tsp Garlic Salt  
 2 tsp Ginger Powder (divided)  
 1/3 cup soy sauce

1/3 cup light brown sugar  
 1 Tblspn rice vinegar  
 1/3 cup water  
 1/4 cup vegetable oil

**Directions:** Rub all sides of the salmon with the Lemon Pepper, Garlic Salt, and 1 tsp of the Ginger Powder. Set aside and make the marinade by mixing together the soy sauce, brown sugar, vinegar, water, oil and 1 tsp of the Ginger Powder. Reserve 1/4 cup of this marinade and set it aside. Pour the rest of the marinade into a resealable plastic bag and place the seasoned salmon filets into the bag. Refrigerate the bag for at least two hours. After refrigerating the marinated salmon, lightly oil a large cast iron skillet and heat it to medium high. Once the skillet is heated (oil will start to smoke), place the salmon fillets non-skin side down on the hot skillet. Cook for about 4 minutes, flip the filet and then cook for about 3 minutes on the skin side. Serve the cooked filets immediately and, if desired, drizzle each filet with a small amount of the reserved marinade.