

PUMPKIN PIE SPICE, True Cinnamon

PUMPKIN SNICKER-DOODLE BARS



FEATURING OUR:
PUMPKIN PIE SPICE

Here is a recipe for a moist and delicious pumpkin bar spiced with Pumpkin Pie Spice and True Cinnamon. The cinnamon-sugar topping is similar to a Snicker-doodle cookie, but the Pumpkin Pie Spice filling makes this a real pumpkin treat. This recipe is made in one bowl so you can enjoy these delightful bars in no time!

Ingredients:

1/3 cup Pumpkin Puree
1 egg yolk
1/2 cup melted butter
3/4 cup packed light brown sugar
1/4 cup granulated sugar
2 tsp vanilla extract
1/2 tsp baking soda

1/2 tsp salt, 1 tsp Pumpkin Pie Spice
1 3/4 cups flour
Filling- Mix together:
2 Tbsps granulated sugar
2 Tbsps Pumpkin Pie Spice
Topping- Mix together:
2 Tbsps granulated sugar
1/2 tsp True Cinnamon

Directions: Preheat oven to 350 degrees. Spray with cooking spray and line with parchment paper, a 9x9 inch baking pan. Make the batter by mixing together the butter, pumpkin, sugars, egg yolk, and vanilla. Add the flour, baking soda, salt, Pumpkin Pie Spice and blend until combined. Spread half of the batter on the bottom the prepared pan. Sprinkle the filling mixture over the top of the batter. Drop dollops of the remaining batter over the filling, and then sprinkle the topping over the top batter. Bake in the preheated oven for about 25 minutes. Cool on a rack and then slice into bars.

SPAGHETTI BLEND, Basil (dried herb), Chili Flakes

TORTELLINI SAUSAGE SOUP



FEATURING OUR:
SPAGHETTI BLEND

This is one of our favorite Italian- flavored soups. It's a quick and easy soup to make and it is perfectly spiced with our Spaghetti Blend, Basil and Chili Flakes. The combination of these herbs with the Italian sausage, tortellini's, tomatoes and spinach gives this soup a delicious Italian flavor. A perfect Italian meal in a bowl!

Ingredients:

1 lb. sweet Italian sausage, 1 Tblspn olive oil
1 1/2 cups chopped onion, 1 Tblspn minced garlic
4 cups chicken stock (not broth)
1/2 cup red wine
2 cans diced (Italian Style) tomatoes
(14.5 ounce), undrained
1 can (6 ounce) tomato paste,
1 Tblspn Spaghetti Blend

1 Tblspn Basil (dried herb)
1/2 tsp Chili Flakes
2 tsp granulated sugar
Salt/Pepper (to taste)
19 ounce package of frozen tortellini's
3 ounces of fresh baby spinach
1 (15.5 ounce) can cannellini beans,
drained

Directions: Cook the sausage and drain the fat. Crumble the sausage into small pieces and set it aside. In a large soup pot, cook the onions in the olive oil until translucent. Add the garlic and cook for another 30 seconds. Add the chicken stock, wine, diced tomatoes, tomato paste, spices and salt/pepper and bring this mixture to a low boil. Cook on medium low for about 6 minutes and then add the sausage. Cook for another minute and then stir in the beans and the spinach. Cook for about a minute and then add the frozen tortellini's. Stir the soup and cook it for a minute and then remove the pot from the heat. Add additional salt/pepper if needed. Serve immediately topped with shredded parmesan cheese, if desired.