

SPICED ALLSPICE, True Cinnamon, Nutmeg Powder
BLACKBERRY JAM CAKE



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FEATURING OUR:
 ALLSPICE POWDER

This recipe uses seedless blackberry jam, warm sweet spices (Nutmeg, True Cinnamon, and Allspice) and chopped walnuts to create a delicious, moist cake. It's a wonderful old-fashioned cake that is just yummy!

INGREDIENTS:

- 3 cups all-purpose flour
- 2 sticks of butter (room temp.)
- 1 cup light brown sugar
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp Nutmeg Powder
- 1 tsp True Cinnamon

- 2 tsp Allspice
- 1 jar seedless blackberry jam (10 oz jar)
- 1 cup buttermilk (room temp.)
- 1 tsp vanilla extract
- 3 eggs (room temp.)
- 1 cup chopped walnuts

DIRECTIONS: Cream butter and sugar; add eggs and beat well. In another bowl, combine flour, salt, baking soda, and spices. Add the dry ingredients to the creamed butter, alternately with the buttermilk (to which the vanilla extract has been added). Fold in the jam and the nuts. Pour the cake batter into a greased 13 x 9 inch pan. Bake at 350 degrees for about 45 minutes or until a knife inserted in the middle comes out clean. Cool completely and serve with your favorite caramel sauce, drizzled over the cake top.

Garlic Pepper Seasoning, Thyme, Marjoram, Paprika

SWISS STEAK



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FEATURING OUR:
 GARLIC PEPPER

This is an old family recipe, and a real comfort food. The steak is lightly fried with Garlic Pepper Seasoning and then slowly baked in a tomato-onion sauce perfectly spiced with Thyme, Marjoram and Paprika. The result is a delicious, tender steak and vegetable meal. Serve it with mashed potatoes for Swiss Steak perfection.

INGREDIENTS:

- 2 lbs. round steak (boneless)
- 1/4 cup flour, / 1 tsp salt
- 1 Tblspn Garlic Pepper Seasoning
- 3 Tblspns vegetable oil,
- 1/2 cup diced celery
- 1 large onion, sliced
- 2 tsp minced garlic

- 1 Tblspn Thyme (dried herb)
- 2 tsp Marjoram (dried herb)
- 1/4 tsp Paprika
- 28 ounce can of whole tomatoes (undrained, use hands & break tomatoes into small pieces)
- 14 ounce can of tomato sauce or pasta sauce

DIRECTIONS: Trim the fat from the steak and pound it to 1/4 inch thick. Cut the steak into serving pieces. Combine the flour, salt, and Garlic Pepper Seasoning. Cover all sides of each steak with the flour mixture. Fry the steaks in the oil until lightly browned on both sides. Lay the fried steaks in the bottom of a 9 x 13 inch baking pan. Cover the steaks with the onions, celery, garlic, spices, tomatoes and tomato sauce. Cover the pan with foil and bake in a 325 degree oven for 1 1/2 hours.