

White Raspberry Muffins

With Sugar—True Cinnamon Topping



FEATURE
RECIPE 5/14/16

White Raspberry Muffins with a Sugar-True Cinnamon Topping

Raspberries, white chocolate chips and True Cinnamon - a wonderful combination for an extraordinary muffin! This is another great family-favorite recipe that gets an 'mmm..' from anyone who tries them. They are a true treat for all raspberry lovers, and this easy recipe is one you will want to make again and again. Don't forget the True Cinnamon to top these muffins - this wonderful spice really makes a difference to the overall taste of this perfect spring/summer fruit treat.

INGREDIENTS:

1 1/2 cups fresh raspberries
3/4 cup (white) sugar, divided
1/4 cup butter, softened
1 egg
1 tsp almond extract
1/2 tsp vanilla extract
2 1/4 cups flour
3 tsp baking powder

3 tsp baking powder
1/2 tsp salt
1 tsp True Cinnamon
1 cup half and half cream
1 cup white chocolate chips

Topping (Combine the following)

2 Tblspn Sugar
2 Tblspn Light brown sugar
1 Tblspn True Cinnamon

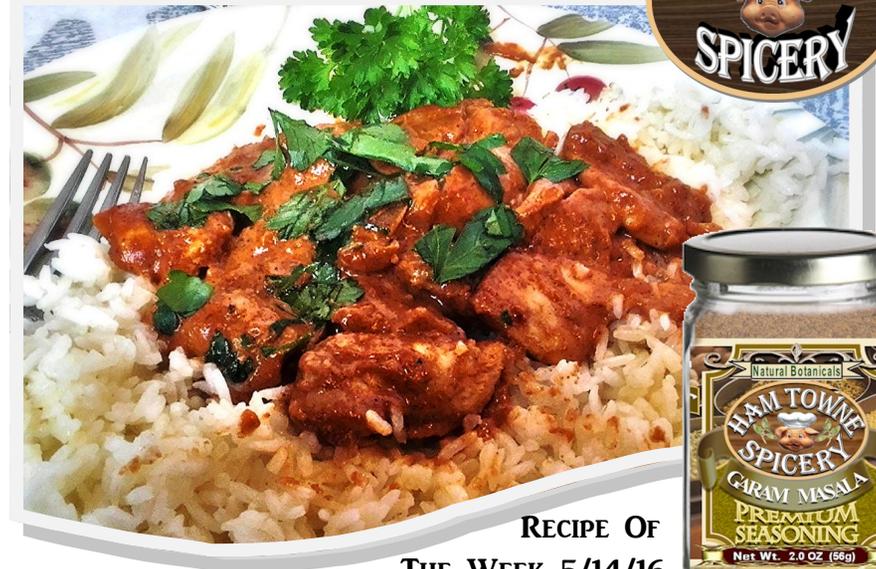
In a small bowl, toss raspberries with 1/4 cup sugar; set aside. In a large bowl, cream butter and 1/2 cup sugar until light and fluffy. Beat in egg and extracts. In another bowl, combine the flour, baking powder, salt, and True Cinnamon. Add the flour mixture to the creamed butter mixture, alternately with the cream, until just moistened. Stir in the chips and then (very carefully - so that the berries do not break apart) fold in the raspberries.

Fill greased or paper-lined (if using paper-lined cups, spray the liners) muffin cups. Sprinkle the topping over each filled muffin cup. Bake at 375 degrees for about 20 - 25 minutes.

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Absolutely Delicious

Chicken Tikka Masala



RECIPE OF
THE WEEK 5/14/16

Chicken Tikka Masala

The star of this week's recipe is the unique and exotic flavor of the Garam Masala blend that is used in the sauce of this dish. This is an extremely flavorful Indian-based recipe that is loaded with flavor and a bit of a kick. Don't be afraid to try this recipe because of the spiciness of this dish - the combination of all the spices make this dish taste incredible and the spices do not overpower the great flavors. Make sure you use all of the spices listed in the ingredients - the difference in good quality spices really comes through with this recipe.

INGREDIENTS: 1 1/2 lbs boneless and skinless chicken thighs.

Marinade (combine all of the below together):

1 cup plain yogurt
2 Tblspn lemon juice
1 1/4 tsp ground cumin
1/4 tsp cayenne pepper
1 tsp black pepper
1 tsp True Cinnamon
1 tsp salt
1 piece minced ginger

Sauce:

2 Tblspn butter
1/2 medium onion, chopped (large chunks)
2 garlic cloves, minced, 1 jalapeño, minced
2 tsp ground coriander
1/2 tsp ground cumin, 1 tsp paprika
1 tsp Garam masala, 1/2 tsp salt
1 (8 oz) can tomato sauce
1 cup whipping cream (or light cream)
1/4 cup chopped fresh cilantro or parsley

Cut the chicken thighs into large cubes. Marinate the chicken in the above marinade (in the refrigerator) for at least 4 hours. Discard the marinade. Melt 1 Tblspn of the butter in a large fry pan and add the marinated chicken. Cook the chicken until done. Drain the pan and set the chicken aside. Make the sauce: In a fry pan, melt 1 Tblspn of butter on medium heat. Add the garlic, onion and jalapeño and cook for 1 minute. Stir in the coriander, cumin, paprika, Garam masala and salt. Add the tomato sauce and stir. Simmer for 15 minutes. Stir in the cream and simmer to thicken (about 5 minutes). Add the cooked chicken to the sauce. Simmer for an additional 5 minutes. Serve the sauce/chicken over steamed rice and garnish with the chopped cilantro/parsley. [www. HamtowneSpicery.com](http://www.HamtowneSpicery.com)