

Whole Caraway Seeds  
**Caraway Seed Cake**  
 A Classic English Cake



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 CARAWAY SEED WHOLE

THAI CURRY BLEND, Chili Blend  
**THAI CURRY CHICKEN SALAD**



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FEATURING OUR:  
 THAI CURRY BLEND

This is a light and slightly sweet cake that is a traditional English cake. Caraway seeds provide a little hint of anise and citrus for this delightful cake. Serve it warm or room temperature with a cup of your favorite tea or coffee. A deliciously different cake, and a wonderful way to enjoy the unique flavors of the Caraway Seed.

### Ingredients

- |   |   |
|---|---|
| 1/2 cup butter (room temperature)                                     | 2 tsp Caraway Seeds   |
| 1/2 cup granulated (white) sugar                                      | 1 1/8 cup flour   |
| 1 tsp vanilla extract, 3 eggs   | 2 tsp baking powder   |
| 1/4 cup ground almonds (this is a necessary ingredient for this cake) | 2 -3 Tbsps milk (enough to make the batter wet enough to pour into pan) |

### Directions

Directions: Preheat oven to 350 degrees. Line with parchment paper (and spray with cooking spray) a round (9 inch) cake pan. Mix together the butter and sugar until light and fluffy. Add the vanilla and then the eggs, one at a time, mixing after each egg. Fold in the ground almonds, Caraway Seeds, and mix until just incorporated. Sift together the flour and the baking powder and then fold it into the butter/egg mixture. Add the milk until the batter is a cake batter consistency. Pour the batter into the prepared pan and bake in the preheated oven for 30 - 35 minutes, or until the cake is lightly golden (do not overbake). After baking, cool the cake on a rack.

This is an excellent and different kind of chicken salad using Thai flavors and spices, cabbage, and peanuts! The Thai Curry Blend and the Chili Blend spices are used in both the marinade for the chicken and in the dressing. The results are wonderful flavors that come together beautifully. It is an easy to prepare salad that makes a great summertime meal. It's Thai delicious!!

#### For the Marinade:

- 1 Tblspn Brown Sugar
- 2 Tbsps Soy Sauce
- 1 1/2 Tbls juice of 1 fresh lime
- 1/4 tsp Chili Blend
- 1 Tblspn Oil
- 1 tsp Thai Curry Blend

#### For The Salad:

- 3 Chicken Breasts (boneless and skinned) - marinated and cooked
- 14 ounce package tri-color coleslaw mix
- 1/2 cup diced red pepper
- 1/2 cup Chopped Fresh Basil, Parsley or Cilantro
- 1/2 cup Chopped Green Onions (green part only)
- 1/2 cup Chopped Peanuts

For the Dressing (combine all of the following and whisk until smooth)

- |                        |                        |                     |                           |
|------------------------|------------------------|---------------------|---------------------------|
| 2 tsp Thai Curry Blend | 2 minced garlic cloves | 1/4 tsp Chili Blend | 2 Tbsps Soy Sauce         |
| 1/2 tsp Fish Sauce     | 2 Tbsps Rice Vinegar   | 2 Tbsps Sugar       | 1 Tblspn Fresh Lime Juice |
| 1 Tblspn Oil           | 1/4 cup Peanut Butter  | 1/4 cup Water       |                           |

**Directions:** Mix all of the Marinade ingredients together and then marinate the chicken in this sauce for about 4 hours. Cook the marinated chicken in a fry pan with just a little oil, until done. Using a fork, shred each cooked chicken breast. Place the coleslaw, red pepper, fresh herbs, green onions, and shredded chicken in a large salad bowl. Make the dressing and pour it over the items in the salad bowl. Toss the salad and then sprinkle the top with the chopped peanuts and serve. This salad should be served cold and leftovers can be refrigerated and served the next day (it is even more flavorful the next day).