

ITALIAN BLEND, Thyme, Chili Flakes

ITALIAN HERB PASTA SALAD



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FEATURING OUR:
ITALIAN BLEND

This is a remake of a salad recipe we shared during our first year at the Smithfield Farmer's Market. Even though we changed a few ingredients, it's still one of our favorite salads. The Italian Blend and Thyme go perfectly with the mini raviolis, pepperoni, and cheese, and the Chili Flakes add just the right amount of extra spice. It's delicious as a side dish or a by itself as a summertime meal.

Ingredients:

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| 1 pound bag Mini Raviolis (we use Trader Joe's Italian Mini Raviolis) | 1/4 cup minced shallots |
| 8 ounces cubed (dime-size cubes) Monterey Jack Cheese | 1 1/2 Tbspn Italian Blend |
| 8 ounces cubed Pepperoni | 1 tsp Thyme (dried herb) |
| 1 large red pepper, chopped | 1 tsp Chili Flakes |
| | 4 Tbspns Olive Oil |
| | 1/2 cup White Wine Vinegar (we use Pinot Grigio) |

Directions: Cook the Raviolis until tender and allow them to completely cool. Add the cheese, pepperoni, red pepper, Chili Flakes, and shallots to the Raviolis and toss to combine. Mix the olive oil, vinegar, Thyme and Italian Blend and then pour this over the Ravioli mixture. Toss to coat all ingredients. Serve chilled.

TRUE CINNAMON, Cardamom Seed Powder, Clove Powder

POLISH HONEY CAKE



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FEATURING OUR:
TRUE (CEYLON) CINNAMON

This delicious and easy to prepare cake has a light texture and is slightly sweetened with honey. The spices used - True Cinnamon, Cardamom, and Clove Powder- are perfect compliments to the honey and are often used in Polish baked goods. Try it with a light dusting of powdered sugar for a special breakfast or brunch treat.

Topping Ingredients:

- 7 Tblspns butter
- 1/2 cup good honey (we used Wildflower Honey from G&S Apiary)
- 1/8 tsp salt
- 1 tsp vanilla extract
- 1/2 cup slivered almonds

Cake Ingredients:

- 1 3/4 cup flour, 2 tsp baking powder, 1/2 tsp salt
- 1 tsp True Cinnamon
- 1/2 tsp Cardamom Seed Powder
- 1/4 tsp Clove Powder
- 1/2 cup butter (room temperature)
- 5 Tblspns (white) sugar, 1 tsp almond extract
- 1/2 cup milk, 1/4 cup honey, 2 eggs

Directions :

FOR THE TOPPING- Melt the butter in saucepan and add the honey & salt and stir until blended. Bring to a boil over medium high heat. Reduce to low and simmer for 2 minutes. Remove from heat and stir in the vanilla and almonds. Set aside to cool. **FOR THE CAKE-** Preheat the oven to 375 degrees. Spray (with cooking spray) a 9 inch cake pan and then line the bottom of the pan with parchment paper (making sure there is an overhang of the paper on the sides). Whisk together flour, baking powder, salt, and spices. In another bowl, beat the butter and sugar until fluffy. Add the honey and then the eggs, one at a time. Add the almond extract and beat to combine. Add the flour mixture and milk alternately, beginning and ending with the flour mixture. Pour the batter into the prepared pan. Pour the topping over the batter and then place the pan on a cookie sheet. Bake in the preheated oven for 35 minutes or until a knife inserted into the center comes out clean. Cool the cake in the pan on a rack for 15 minutes. Lift the cake out of the pan and then cool completely before slicing.