

Nutmeg Powder / Clove Powder / Ginger Powder / True Cinnamon

Glazed Spiced Pumpkin Bread



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FEATURING
OUR: NUTMEG PWD, CLOVE,
GINGER & TRUE CINNAMON

Deliciously spiced warm pumpkin bread with a brown sugar cinnamon glaze- what's not to love about this recipe! It is an easy to prepare bread that perfectly spices the pumpkin with True Cinnamon, Clove, Nutmeg, and Ginger powder. This bread is even better the day after baking and chances are, it will become your new pumpkin spice fall favorite recipe.

Ingredients For The Bread:

1 (15 ounce) can pumpkin puree	2 tsp baking soda; 1 1/2 tsp salt
4 eggs ; 1 cup canola oil; 2/3 cup water	2 tsp True Cinnamon;
3 cups granulated (white) sugar	2 tsp Nutmeg Powder
2 tsp vanilla extract; 3 1/2 cups flour	1 tsp Clove Powder; 1 tsp Ginger Powder

Ingredients & Directions For The Glaze:

In a small saucepan, bring to a boil- 1/2 cup butter and 1 cup light brown sugar. Remove the pan from the heat and add: 1 tsp True Cinnamon, 1/2 tsp vanilla extract and 2 Tblspns buttermilk. Stir until combined.

Directions For The Bread: Preheat oven to 350 degrees and spray with cooking spray 7 mini loaf pans or three large loaf pans. In a large mixing bowl, mix together: the pumpkin, eggs, oil, water, sugar and the vanilla. In another bowl, combine the flour, baking soda, spices, and salt. Add the flour mixture to the pumpkin mixture and stir until completely combined. Pour the combined batter into the prepared pans and bake in the preheated oven until loaves are golden brown and a knife inserted into the middle of the loaves comes out clean (about an hour for the large loaves). Cool the loaves on a wire rack. While they are still warm, make a few holes in the top of the loaves and pour the warm glaze over them.

Herbal Medley Sea Salt / Garlic Granules / Thyme, Parsley

Cheesy Herbed STUFFED ACORN SQUASH



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FEATURING
OUR: HERBAL MEDLEY SEA SALT
GARLIC GRANULES, PARSLEY, THYME

This recipe features a fall-time favorite vegetable, the acorn squash but, unlike most recipes, it adds savory flavors and ingredients, rather than overly sweet items. The vegetables, bacon, parmesan cheese, Herbal salt, Garlic Granules, Thyme, and Parsley really compliment the slightly sweet flavor of this squash. This is a wonderful way to serve acorn squash and it makes a hearty dish, so it can be served as the main dish for a meal.

Ingredients :

1 (medium-sized) Acorn Squash	1 tsp Herbal Medley Sea Salt
6 slices of cooked bacon (reserve bacon grease)	1 tsp Garlic Granules
1/2 cup diced celery	1 Tblspn Thyme (dried herb)
1/2 cup diced onion	1 Tblspn Parsley (dried herb)
1 cup (fresh) sliced mushrooms	1/2 cup shredded parmesan cheese
	1/4 cup seasoned panko bread crumbs

DIRECTIONS: Cut the squash in half and then scoop out & remove the seeds and extra pulp. Place each half, inner side down, in a glass baking dish. Microwave the squash in this dish for 15 - 20 minutes, until they are just cooked tender. Set the cooked squash halves aside. In a frypan, sauté the onion and celery in some of the reserved bacon grease. Add the Herbal Medley, Garlic Granules, Thyme and Parsley. Stir in the sliced mushrooms and the bacon (torn into bite-sized pieces) and cook until the mushrooms start to brown. Remove the pan from the heat and stir in 1/4 cup of the cheese. Place the squash on a baking pan and then stuff the inside of each squash half with the onion/celery mixture. Cover the stuffed squash with aluminum foil and bake for 20 minutes in a 350 degree oven. Mix together the remaining 1/4 cup of cheese and the 1/4 cup of panko bread crumbs. Remove the squash from the oven and spread the cheese/panko mixture on top of each squash. Return to the oven and bake (uncovered) for about 5 minutes or until golden.