

## SPICED BLACKBERRY JAM CAKE WITH A CARAMEL FROSTING



FEATURE RECIPE 5/28/16

### SPICED BLACKBERRY JAM CAKE WITH A CARAMEL FROSTING

This is a family recipe passed down to me from my mother. It uses seedless blackberry jam, spices (including True cinnamon, and Allspice) and chopped walnuts to create a delicious, moist cake. It is a wonderful old-fashioned - type cake that is just plain good. The caramel frosting is a must for the topping - creamy and a perfect flavor match for this delicious blackberry jam treat.

#### INGREDIENTS FOR THE CAKE:

3 cups all-purpose flour	1/2 tsp salt	1 cup buttermilk (room temp.)
2 sticks of butter (room temp.)	1/2 tsp nutmeg	1 tsp vanilla extract
1 1/2 cups light brown sugar	1 tsp (each) True Cinnamon & Allspice	3 eggs (room temp.)
1 tsp baking soda	1 jar seedless blackberry jam /10oz jar	1 cup chopped walnuts

#### DIRECTIONS FOR THE CAKE:

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

**INGREDIENTS FOR CARAMEL FROSTING:** 1/2 cup butter; 1 cup light brown sugar; 1 tsp vanilla  
1/4 cup heavy whipping cream; 2 cups powdered sugar

**DIRECTIONS FOR THE FROSTING:** Melt butter. Add brown sugar and boil for 2 minutes, stirring constantly. Add cream and vanilla and stir until mixture just begins to boil. Remove from heat and COOL COMPLETELY. Pour into a mixing bowl and add powdered sugar, a little bit at a time. Beat well after each addition of the powdered sugar.

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## CAJUN BLACKENED STEAK



RECIPE OF  
THE WEEK 5/28/16

### CAJUN BLACKENED STEAK

This week's recipe uses the Cajun Blackened Seasoning Blend to create one of the best steaks you have ever tasted! With just a few simple ingredients and steps, you can make a steak that is big on flavor and that tastes so perfect - you will not need steak sauce or any other additions. This recipe uses a steak for the meat, however, you can use the same recipe for a Cajun Blackened Tuna Steak, Shrimp, or Chicken. This is a delicious recipe for cooking meats with bit of a spicy-New Orleans flavor. You've got to try this one!

#### INGREDIENTS:

- 1 (about 1/2 pound) good steak - recommend a Ribeye Steak;
- 4 Tblspns Olive Oil;
- 2 tsp minced garlic;
- 2 Tblspns Cajun Blackened Seasoning Blend.

Cover the steak (both sides) with 2 Tblspns of Olive Oil. Sprinkle the minced garlic over both sides of the oiled steak. Rub the Blackened Seasoning on each side of the steak until just covered. Refrigerate the prepared steak for about 3 hours. To cook the steak, heat the 2 remaining Tblspns of oil in a heavy skillet (I use an iron frying pan). Heat the oil on medium-high heat for about a minute before adding the steak. Place the steak in the pan and cook for about 5 minutes on each side (or until desired degree of doneness). NOTE: Steak with Blackened Seasoning may smoke a bit when cooking. Once the steak has been cooked on both sides remove it from the pan and let it stand for about 5 minutes before serving.

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