

MEXICAN HERB BLEND, Chili Powder Blend, Cumin Seed Powder

CORN AND CABBAGE SLAW



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FEATURING
OUR MEXICAN HERB BLEND

This is a delicious and easy-to-prepare slaw made with corn, cabbage, Queso Fresco cheese, and the perfect spices & herbs. It's a sweet & slightly spicy slaw that is excellent served with barbecue, hamburgers, hot dogs, or tacos. It's a just a great slaw that goes well with so many summertime meals.

Ingredients

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| 2 1/2 cups cooked fresh (preferred), frozen, or canned white or yellow corn | 1 Tblspn Mexican Herb Blend |
| 14 ounce bag shredded cabbage coleslaw mix | 1 Tblspn Chili Powder Blend |
| 3 green onions, green part only, chopped | 1 tsp Cumin Seed Powder |
| 8 - 10 ounces Queso Fresco cheese, crumbled | 2 fresh limes, juiced |
| | 1/2 cup light mayonnaise |
| | 2 tsp stevia sweetener |

Directions

In a large serving bowl, toss together the slaw mix, corn, green onions, and the Mexican Herb Blend. Make the dressing by mixing together the mayonnaise, lime juice, Chili Powder Cumin, and stevia. Pour the dressing over the slaw and toss to combine. Add salt and pepper to taste. Refrigerate until ready to serve.

True Cinnamon (Ceylon) / Vanilla Extract
Yankee Doodle
Snickerdoodle Bars



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FEATURING
OUR TRUE CINNAMON (CEYLON)

Snickerdoodle Bars loaded with True Cinnamon? Yes, thank you! A great recipe to serve for your next picnic, barbeque, pot-luck, or any celebration. Moist bars with a sweet True Cinnamon filling and a light glaze. A real Yankee Doodle Dandy treat for all.

Ingredients (For The Bar):	1 1/4 cup granulated sugar
2 1/3 cups flour	1/2 cup packed light brown sugar
1 1/4 tsp baking powder	3 eggs
1/2 tsp salt	1 tsp vanilla
3/4 cup butter, softened	2 tsp True Cinnamon

Ingredients & Directions (For Cinnamon Filling): Whisk together: 3 Tblspns each: Melted Butter, granulated sugar, flour. Add and mix to combine: a pinch of salt, 2 Tblspns True Cinnamon and milk (1/2 Tblspn at a time). Mix together until filling has consistency of a thick syrup.

Ingredients & Directions (For Glaze): Mix together until smooth: 1 cup powdered sugar, 2 Tblspns milk, 1/4 tsp vanilla.

Directions (For The Bars): Preheat oven to 350 degrees and coat a 9 x 9 inch pan with cooking spray. Mix together: flour, baking powder, salt, and True Cinnamon. Set aside. In another bowl, beat the butter until creamy. Add in the sugars, eggs and vanilla. Combine the flour mixture with the butter/egg mixture and mix well. Spoon 1/2 of the bar batter into the prepared pan. Pour the cinnamon filling over the batter in the pan. Dollop the remaining batter over the cinnamon filling. Bake in the preheated oven for about 50 minutes, or until a knife inserted into the middle of the pan comes out clean. Cool completely (about 1 hour). Drizzle glaze over the cooled bars.