

CRYSTALLIZED GINGER, True Cinnamon, Nutmeg, Ginger Powder, Clove Powder
PINEAPPLE SPICE CAKE WITH GINGER GLAZE



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FEATURING OUR:
CRYSTALLIZED GINGER

PRIMO ITALIANO BLEND, Garlic Granules, Chili Flakes
SPRINGTIME PIZZA



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FEATURING OUR:
PRIMO ITALIANO

This is a moist, slightly sweet cake, with a delicious blend of spices that truly compliment the pineapple. The ginger glaze with the bits of Crystallized Ginger provide a perfect topping. It's pineapple excellence in every slice!

INGREDIENTS FOR CAKE

3/4 cup canola oil	1 cup (white) granulated sugar
1 tsp vanilla extract	
2 cups flour	4 large eggs
1 Tbspn baking powder	
1 tsp True Cinnamon	1 tsp Nutmeg
1 tsp Ginger Powder	1/2 tsp Clove Powder
1 tsp salt	1/2 cup chopped walnuts
1 (20 ounce) can crushed pineapple (undrained)	

INGREDIENTS & DIRECTIONS FOR THE GLAZE:

Blend the following until smooth-

- 2 cups (sifted) powdered sugar
- 2 tsp rum extract
- 3 Tbspns pineapple juice
- 2 Tbspns crystallized ginger syrup (see below)
- 2 Tbspns crystallized ginger, cooked (see below)

DIRECTIONS: For The Ginger Syrup: Place the crystallized ginger in a pan and just covering it with water. Bring to a boil and drain the water. Repeat these steps twice and on the third time bring to a boil and then remove from heat and cool. For The Cake: Preheat the oven to 350 degrees and spray a bundt pan with cooking spray. Mix together the oil, sugar and vanilla, and then add eggs, one at a time, beating after each addition. In a separate bowl, combine the dry ingredients, add them to the sugar/egg mixture, and then fold in the pineapple and walnuts. Pour the batter into the prepared bundt pan and bake in the preheated oven for about 45 minutes or until a knife inserted into the center of the cake comes out clean. Remove the cake from the pan and pour the glaze over the warm cake.

In this recipe, fresh asparagus, red peppers, basil leaves and chives are cooked on a thin pizza crust with lots of melted fontina cheese. All of the flavors for the pizza are perfected with our Primo Italiano Blend, Garlic Granules and a bit of Chili Flakes. This is an unforgettablely delicious pizza - so easy to make and so very yummy!

INGREDIENTS:

Pillsbury Pizza Crust (Thin Crust)- 1/2 of the crust	8-10 Fresh Basil leaves
8 - 10 Fresh Asparagus (Thin Spears), cut to 3-4 inch lengths	8 Fresh Chives, chopped
Fresh Red Pepper, cut in thin, one inch slices	4 ounces Fontina cheese, shredded
	2 Tbspns olive oil (divided)
	1/2 tsp Garlic Granules
	2 tsp Tuscan Blend
	1/2 tsp Chili Flakes (optional)

DIRECTIONS: Preheat the oven to 400 degrees. Cook the asparagus spears in a small amount of water in a microwave oven, for about 2 minutes, or until they are tender-crisp. Place 1/2 of the pizza crust on a baking sheet, sprayed with cooking spray. Press the dough into the pan so that there are crust edges. Mix 1 Tbspn of olive oil with the Garlic Granules. Spread the oil and Garlic mixture over the surface of the dough/crust. Place the crust in the preheated oven and bake for 5 minutes. Remove the oven and arrange the cooked asparagus and the red pepper over the surface of the crust. Cover the top of the vegetables with the cheese, then drizzle the other 1 Tbspn of oil over the cheese, and sprinkle the top with the Primo Italiano Blend & Chili Flakes. Return the pan to the oven and cook for about 10 more minutes or until the cheese is melted. Remove the pizza from the oven and top with the chopped chives and basil leaves. Serve immediately.