

True Cinnamon—Allspice—Nutmeg —Clove Powder  
**APPLE CIDER POUND CAKE  
 WITH A STREUSEL TOPPING**



**FEATURE  
 RECIPE 9/10/16**

**APPLE CIDER POUND CAKE WITH A STREUSEL TOPPING:**

One of the first true signs of the autumn season approaching is the appearance of apple cider at the local markets. This pound cake uses this ever-popular cider for a delicious and 'fall-tasting' treat. It is a very moist cake, made with plenty of spices that go so well with apples (True Cinnamon, Nutmeg, Allspice and Clove Powder), and the streusel uses the Apple Pie Spice that is just perfect for the topping. Enjoy the wonderful autumn flavors in this yummy cake - it's so good you will want to make it again and again during this delightful season.

**Ingredients (for the cake):**

2 cups granulated sugar	3 cups flour	1 tsp True Cinnamon	1/2 tsp Clove Powder
1 1/2 cups butter (room temperature)	1/2 tsp salt	1 tsp Allspice	1 cup apple cider
6 eggs	1/2 tsp baking powder	1 tsp Nutmeg	1 tsp vanilla extract

**Directions (for the cake):**

Preheat oven to 325 degrees. Prepare a large loaf pan or 4 mini loaf pans by spraying them well with cooking spray. Cream together the butter and sugar until light and fluffy. Add the eggs - one at a time, beating after each egg. In another bowl, mix together the flour, salt, and spices. Add this dry ingredient mixture to the butter/egg mixture and alternating with the apple cider. Add the vanilla extract and mix well. Make the topping and sprinkle the topping over the cake batter in the pan(s). Bake the cake until a knife inserted into the middle comes out clean (about 1.5 hours for a large loaf pan and 50 minutes for the mini loaf pans). Let cake(s) cool on a rack before slicing.

**Ingredients and Directions (for the topping)**

3/4 cup flour	2 Tblspns brown sugar	1 tsp Apple Pie Spice
1/2 cup chopped pecans	1/4 cup butter, melted	1/8 tsp salt

Mix together all of the above ingredients until pieces to crumble are formed. Sprinkle the crumbles on top of the cake batter in the pans just before placing the pans into the oven.

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Chinese 5 Spice — Cayenne Pepper Powder  
**Chinese Five Spice Pork  
 And Plum Salad**



**RECIPE OF  
 THE WEEK 9/10/16**

**Chinese Five Spice Pork and Plum Salad:**

The unique Chinese Five Spice Powder is used to season the pork for this colorful and fresh summer salad. The Five Spice powder gives a wonderful flavor to the pork and this, combined with a pinch of cayenne, makes the pork taste perfect with the fresh fruit and vegetables used. Don't forget to add the fresh mint with the other ingredients - it really adds something special to the final taste. This is a delicious salad that is easy to prepare and loaded with lots of great flavors.

**Ingredients:**

1 Tblspn Chinese Five Spice Powder	2 tsp minced fresh ginger
1 Tblspn packed Light Brown Sugar	1/2 cup Tblspns Veg Oil
Pinch of Cayenne Pepper	3 large plums, pitted, and cut into large pieces
1 Large Pork Tenderloin (about 1 1/4 pounds)	4-6 scallions, trimmed and sliced into 1/4 inch slices
Salt and Pepper	1/2 small head of cabbage, chopped (about 5 cups)
1/2 cup Rice Vinegar	About 1 cup fresh snow peas, trimmed and chopped
1/4 cup Honey	1 cup shredded carrots
2 Tblspn Soy Sauce	1 cup chopped fresh mint
2 tsp Dijon mustard	1/2 cup chopped roasted & salted cashews

**DIRECTIONS :**

Combine five spice powder, brown sugar and cayenne in a small bowl. Pound pork with a mallet until it is about 1/2 inch thick. Season the pork with salt and pepper and then rub the five spice mixture over the entire pork. Cover and refrigerate the pork for 2 - 4 hours.

Make the dressing. Whisk the vinegar, Honey, Soy Sauce, mustard and ginger in a small bowl. Slowly add the oil and whisk until smooth. Refrigerate.

Cut the pork into large chunks and stir fry until done in a pan sprayed with oil. Add the plums and scallions and stir fry briefly with the pork (about 2 minutes). Add a little more oil to the pan, if needed. Combine the Cabbage, snow peas, carrots, mint, and cashews in a salad bowl. Add the pork, plum, and scallion combination to the salad bowl and toss until combined. Pour the dressing over the salad and serve.

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