

Apple Pie Spice / True (Ceylon) Cinnamon

## Apple Butter Coffee Cake



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FEATURING

OUR APPLE PIE SPICE

Apple butter is the star of this recipe. I used homemade apple butter prepared by Dorothy, one of our customer 'family' & great cook (thank you Dorothy!). If you don't have homemade apple butter, you can usually find it with the jams at most grocery stores. Apple Pie Spice and True Cinnamon are the spices used to complement the apple butter. This coffee cake is moist and delicious and is great served warm or at room temperature. It's another yummy apple fall favorite!

### Ingredients For Cake:

1/2 cup butter, melted	2 1/2 tsp baking powder
1/4 cup granulated white sugar	1 egg, / 1 tsp vanilla
1/2 cup light brown sugar	1 1/2 cups flour
1/2 cup sour cream	2 tsp Apple Pie Spice
1/2 cup milk	1/2 tsp salt
	1 cup apple butter

### Ingredients & Directions For the Streusel Topping:

Mix together with fork until crumbly:  
1/2 cup light brown sugar  
2 tsp True Cinnamon  
2 Tblspns flour  
2 Tblspns butter (chilled)

### Directions For The Coffee Cake:

Grease an 8 x 8 pan with cooking spray. Preheat the oven to 350 degrees. In a medium bowl, beat the egg until frothy, and then beat in the sugars and the melted butter. Stir in the sour cream, milk, and vanilla. Mix to combine. In a separate bowl, combine the flour, Apple Pie Spice, baking powder, and salt. Fold this mixture into the butter mixture until combined. Do not overmix. Spoon 1/2 of this batter into the prepared pan. Spread the apple butter over the batter, and then spoon & spread the rest of the batter over the apple butter. Sprinkle the streusel topping over the batter. Bake the cake for 50 minutes or until a knife inserted into the middle, comes out clean.

ROASTED PORK RUB / ALLSPICE

## Cherry Walnut Pork Chops



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FEATURING

OUR ROASTED PORK RUB

This recipe is quick and easy to prepare, and it makes an elegant final presentation. The pork chops are seasoned perfectly with the Roast Pork Rub and they cook moist with the help of the Allspice flavored cherries. Great flavors that come together for a delicious dish. Serve it with rice pilaf and you have a perfect meal for any special dinner.

### Ingredients:

4 center cut pork chops (1 inch thick)  
Salt/pepper  
2 tsp Roasted Pork Rub  
2 tsp Allspice powder

1 tsp chicken bouillon granules  
2 tsp Lemon juice  
21 ounce can cherry pie filling, lite  
1/2 cup toasted chopped walnuts

Directions: Season the chops with salt and pepper. Sprinkle the Rub over all sides of each chop. Place the seasoned chops in the bottom of a slow cooker/Crock-pot. In a small bowl, combine the pie filling, lemon juice, bouillon, and Allspice. Pour this mixture over the chops in the slow cooker. Cook on low for 4 hours, or high for 2 hours. To serve, remove the chops and place them on a platter. Spoon the cherry sauce over the chops and then garnish each chop with the toasted walnuts..