FIND MORE RECIPES AT THE NBPL!

Check out these resources for more recipes and information about spices!

Cookbooks can be found at 641.5 in the non-fiction section.

Books about spices can be found at 641.338 in the non-fiction section.

This month's spice was purchased at Bins and Bins at 107 Shirreff Ave., North Bay, ON.

bins & bins

Tell them the NBPL sent you! Receive 10% off your purchase at Bins and Bins when you mention our Spice Club!

SHOW US WHAT YOU'VE MADE!

Post your photos and tag us @north_baypl or email us at northbaypublib@gmail.com.

Spice Club

NOVEMBER 2025: CINNAMON

THIS MONTH'S SPICE: CINNAMON

CINNAMON ROLL COOKIES

INGREDIENTS

- 2 cups all purpose flour
- ½ tsp baking powder
- ½ tsp salt
- ¾ cup unsalted butter, softened
- ½ cup granulated sugar
- ¼ cups brown sugar
- 1 egg
- 1 ½ tsp vanilla exract

Filling

- 4 TBSP unsalted butter, very soft
- ½ brown sugar
- 1 tsp cinnamon

Glaze

- ½ cup powdered sugar
- 2 TBSP heavy cream
- ½ tsp vanilla extract

INSTRUCTIONS

In a bowl, whisk together your flour, baking powder and salt. Set aside.

In a stand moxer, beat together your butter, granulated sugar and brown sugar until fluffy. Add in your egg and vanilla until blended. Slowly add in your dry ingredients and mix until it comes together. Remove the dough from the mixer and for it into a disc. Wrap t in plastic wrap and refrigerate for 1 hour.

While the dough is chilling, preheat your oven to 350 degrees Fahrenheit. Line a baking sheet with parchment paper. Set aside. Make your filling by adding all your ingredients in a bowl and mixing until it all comes together.

Unwrap your cookie dough and split it in two. Roll each portion out on a lightly floured surface into about a 10 X 8 inch rectangle and ¼ inch thick. Spread half of your filling mixture over the dough, leaving about a 1 inch edge from all sides.

Tightly roll your dough up from the long end to create a log. Trim off the edges. Cut into 15 equal peices about ½ inch wide.

Place the cookies on the baking sheet, and bake for about 22 minutes until slightly golden.

Remove the cookies from the oven, and let them cool on the cookie sheet for anout 5 minutes before transferring to wire rack to cool completely. Repeat with remaining dough.

To make the glaze, add your ingredients to a small bowl and whisk together.

Drizzle over top of the cooled cookies.

This month's recipe is from Untraditional Desserts **by Allison Miller (find it on the shelves at 641.865 Mil)**

Tag us on Facebook or @north_baypl on Instagram to show us what you make!