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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.

Tell them the NBPL sent you!
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Spice Club

DECEMBER
2022:
GINGER



THIS MONTH'S SPICE: GINGER

SOFT AND CHEWY GINGER MOLASSES COOKIES

INGREDIENTS

- 2 and $\frac{3}{4}$ cups all-purpose flour spooned and leveled
- 2 teaspoons ground ginger
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon ground nutmeg
- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cups unsalted butter softened to room temperature
- 1 cup packed brown sugar
- 1 large egg
- 2 teaspoons vanilla extract
- $\frac{1}{3}$ cup molasses
- $\frac{1}{3}$ cup white sugar or coarse sugar

INSTRUCTIONS

- Preheat the oven to 350F degrees. Line 2 cookie sheets with parchment paper.
- In a large bowl sift together the flour, spices, baking soda & salt.
- In a separate bowl, beat together the butter and brown sugar until fluffy. Then beat in the molasses, vanilla extract and large egg.
- Turn the mixer down to low speed and carefully add the flour mixture about $\frac{1}{2}$ at a time.
- Cover the bowl and refrigerate the dough for 30 minutes.
- Pour the $\frac{1}{3}$ cup sugar on a small plate. Form the dough into balls about 1 - 1.5 tablespoons in size, then roll each dough ball in the sugar.
- Place the cookie dough balls 2 inches apart on the cookie sheet, and bake for about 8-10 minutes. Bake cookies on a middle rack, 1 tray at a time.

This recipe came from Just So Tasty
(<https://www.justsotasty.com/>)

DID YOU KNOW?

Ginger is related to turmeric and cardamom (two past Spice Club spices) and is available in many forms including ground, dried in slices, fresh, crystallized and glaze. The ginger plant's flower can also be used as a herb.

The name comes from the Latin word *singabera* meaning "antlers" which its rhizome (root) loosely resembles.

In cooking, ginger is used in both sweet and savory dishes and even as a tea.

(from *The Spice Bible* by Jane Lawson and *The Spice and Herb Bible 3rd Ed.* by Ian Hemphill and *The Complete Book of Spices* by Jill Norman)