



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

MAY 2026:
EDIBLE
LAVENDER



THIS MONTH'S SPICE: EDIBLE LAVENDER

LAVENDER LEMON SHORTBREAD

INGREDIENTS

- 1/2 cup (113 grams) butter, room temperature
- 1/3 cup (45 grams) powdered sugar
- Zest of 2 lemons, divided
- 1/2 teaspoon lavender buds, ground or chopped finely
- 1 teaspoon vanilla extract
- Pinch of salt
- 1 cup (125 grams) all-purpose flour
- 2 tablespoons granulated sugar

INSTRUCTIONS

- Preheat oven to 350 degrees F (180 degrees C).
- In large mixing bowl, beat together the butter, powdered sugar, zest of 1 lemon, lavender, vanilla, and salt until the mixture looks like a coarse sand. Mix in the flour until the dough comes together.
- In a small bowl, mix together the remaining lemon zest and granulated sugar with your fingers until fragrant. Set aside.
- On a lightly floured surface, roll out shortbread until 1/4-inch thick. Sprinkle on the lemon scented sugar and lightly press it into the shortbread with the rolling pin. Cut out shapes and transfer to a baking sheet.
- Bake for 8-10 minutes.

This month's recipe is from
<https://pastryaffair.com/>

DID YOU KNOW?

All varieties of lavender are indigenous to Mediterranean regions. English lavender was not cultivated in England until 1568 but has since thrived there. English lavender is the most common variety used in cooking. Its flavour is campho-like, piney, floral and similar to rosemary, with an edge of lingering bitterness.

Lavender is primarily grown and used for its aromatics rather than its flavour.

(from The Spice Bible by Jane Lawson and The Spice and Herb Bible 3rd Ed. by Ian Hemphill)

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