



**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

JANUARY
2024:
CHAI SPICE
BLEND



THIS MONTH'S SPICE: CHAI SPICE BLEND

CHAI SPICE PANCAKES

INGREDIENTS:

Chai spice blend:

- 4 tablespoons cinnamon
- 2 tablespoons ginger
- 2 tablespoons cardamom
- 2 tablespoons allspice

Mix together until well blended. Makes approximately half a cup. Store in an air tight container.

(From sumofyum.com)

Pancake batter:

- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 2 tablespoons granulated sugar
- 1 tsp. of chai spice blend (or more to taste)
- 1 cup buttermilk (or soured milk)
- 1 large egg, beaten
- 2 tablespoons unsalted butter, melted, plus extra for the skillet
- ½ teaspoon vanilla extract

INSTRUCTIONS:

- In a small bowl, whisk together the flour, baking powder, sugar, and chai spice blend.
- In a large glass measuring cup, whisk together the buttermilk, egg, 2 tablespoons of the melted butter, and the vanilla.
- Stir the wet ingredients into the dry ingredients. Stir just until no dry pockets of flour remain, but don't worry about lumps in your batter. Over-mixing will prevent tender, fluffy pancakes.
- Melt the extra butter in a skillet or griddle over medium heat.
- Using a ¼-cup measure, scoop out batter onto the preheated the skillet. Cook until bubbles appear across the entire surface, and then flip to cook the second side until golden brown. Repeat with all remaining batter. (Makes approx. 6 pancakes)
- Serve with your favourite toppings!

This month's recipe comes from the kitchen of a library staff member! Thanks for sharing!

DID YOU KNOW?

Like other spice blends, a chai blend can come in many varieties.

Typically, the main ingredients include cinnamon, ginger, cardamom and allspice.

There can be as few as four spices used, or up to seven or eight!

BONUS RECIPE **CHAI SPICE COFFEE**

Instructions:

Measure out your ground coffee into your coffee maker.

Add a teaspoon of the chai spice blend to the grounds (or more to taste). Brew as usual.

Enjoy!