



Spice Up Your Holidays!

Maynard Library Spice Club

WARM WINTER SPICES

These holiday/seasonal recipes use the warm winter spices of ginger, nutmeg, mace, cinnamon, allspice, cardamom, cloves and Chinese five spice. You can buy all of these in bulk at Debra's Natural Gourmet in West Concord. If you haven't refreshed your spices in the last year, treat yourself to a new supply!

All of the Spice Club recipe booklets for 2022 can be downloaded at <https://www.maynardpubliclibrary.org/spice>. Enjoy!

Hot Mulled Cider

https://www.simplyrecipes.com/recipes/hot_mulled_cider/

Total Time 30 Mins Servings 8 Cups



INGREDIENTS

1/2 gallon fresh, unfiltered apple cider (non-alcoholic)
1 orange
12 whole cloves
4 (3-inch) cinnamon sticks
15 allspice berries
1/4 teaspoon ground nutmeg
7 whole cardamom pods
2 tablespoons unpacked brown sugar

DIRECTIONS

1. Pour the apple cider into a 3-quart saucepan, cover, turn the heat on medium-high.
2. While the cider is heating up, take a vegetable peeler and peel away a couple thick strips of peel from the orange. Press about half of the cloves into the peeled part of the orange. (You can also just quarter the orange and add the slices and cloves separately. I just like seeing the orange bob up and down.)
3. Place orange, orange peel strips, the remaining cloves, and the rest of the ingredients into the sauce pan with the cider. Keep covered and heat the mulled cider mixture to a simmer and reduce heat to low. Simmer for 20 minutes on low heat.

4. Use a fine mesh sieve to strain the hot mulled cider away from the orange, cloves, and other spices.
5. If you want, you can add a touch of bourbon, brandy, or rum to spike it up a bit.
6. Serve hot. Add a cinnamon stick to each cup if desired.

Classic Eggnog

<https://www.foodnetwork.com/recipes/food-network-kitchen/classic-eggnog-3364213>

Total time: 15 min Yield: 4 to 6 servings

INGREDIENTS

2 large eggs plus 1 egg yolk
1/2 cup sugar
2 1/2 cups milk
1 cup heavy cream
1/2 teaspoon pure vanilla extract
1/4 teaspoon freshly grated nutmeg, plus more for topping
1/2 cup cold rum or brandy (optional)
Cinnamon sticks, for serving



DIRECTIONS

1. Whisk the eggs, egg yolk and sugar in a bowl until combined. Heat the milk and 1/2 cup heavy cream in a medium saucepan over medium heat until steaming; do not boil. Remove from the heat. Whisk 1 cup of the hot milk mixture into the egg mixture, then whisk the egg mixture back into the saucepan. Cook over medium heat, stirring constantly with a wooden spoon, until the mixture is thick enough to coat the back of the spoon and a thermometer registers 165 degrees F, about 5 minutes. (Do not boil or the eggs will curdle.)
2. Strain the mixture through a fine-mesh sieve into a large bowl and stir in the vanilla and nutmeg. Let cool at room temperature, about 1 hour. Cover and refrigerate until cold, at least 2 hours or up to 1 week.
3. Whisk the remaining 1/2 cup heavy cream in a large bowl until stiff peaks form. Slowly whisk the whipped cream into the chilled eggnog mixture, then whisk in the rum. Pour into glasses, sprinkle with nutmeg and serve with cinnamon sticks.

Pumpkin Pie Spice

<https://www.livewellbakeoften.com/homemade-pumpkin-pie-spice/>

Total Time 10 mins

INGREDIENTS

3 tablespoons ground cinnamon
2 teaspoons ground ginger
2 teaspoons ground nutmeg
1 teaspoon ground allspice
1 teaspoon ground cloves

INSTRUCTIONS

Add all of the ingredients to a mixing bowl and whisk until well combined. Store in an airtight container until ready to use.

Cinnamon Ginger Candied Walnuts

<https://www.sumptuouspoonfuls.com/cinnamon-ginger-candied-walnuts/>

Servings: 8 Total Time: 1 hour 30 minutes

These sweet, salty nuts are great on salads and desserts, or just for snacking.

INGREDIENTS

- 1 egg white
- 1 teaspoon vanilla extract
- 4 cups raw walnuts
- 2 Tablespoons white sugar
- 1/4 cup light brown sugar
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger



DIRECTIONS

1. Preheat the oven to 250 degrees F.
2. Spray a large jelly roll pan (or other rimmed baking pan) with cooking spray or line it with a silicone baking mat.
3. In a medium mixing bowl, beat the egg white and vanilla with a mixer until they are frothy, but not stiff yet. Pour in the nuts, and stir until well coated.
4. In a separate smaller bowl, mix the sugars, salt, and spices until well mixed. Stir the spiced sugar into the egg/nut mixture and toss to coat all the nuts evenly.
5. Spread the nuts out onto a 10 x 15 inch jelly roll pan (or other large rimmed baking pan) and bake in a preheated oven for 1 hour and 15 minutes, stirring every 15 minutes.
6. Remove from oven and set aside to cool. Store in an airtight container or tin.

Warm Spiced Cashews

<https://www.myrecipes.com/recipe/warm-spiced-cashews>

Serves 6

INGREDIENTS

- 2 teaspoons peanut oil
- 2 teaspoons dark brown sugar
- 1/2 teaspoon five-spice powder
- 1/2 teaspoon ground cumin
- 1/4 teaspoon freshly ground black pepper

¼ teaspoon ground red pepper
2 teaspoons water
1 cup roasted, unsalted cashews
½ teaspoon kosher salt

DIRECTIONS

1. Preheat oven to 350°. Line a large rimmed baking sheet with parchment paper.
2. Heat peanut oil in a medium saucepan over medium heat. Add brown sugar, five-spice powder, cumin, black pepper, red pepper, and water to pan. Stir until sugar dissolves and mixture begins bubbling. Add cashews to pan; cook 2 minutes or until well coated, stirring constantly.
3. Spread cashews evenly on prepared baking sheet, using 2 forks to separate them and leaving as much room as possible between nuts. Sprinkle nuts evenly with salt. Bake at 350° for 7 minutes or until fragrant. Cool slightly on pan before serving.



Cinnamon Cranberry Chutney

<https://www.frontiercoop.com/community/articles/cooking-with-cinnamon>

Yields 2 cups



INGREDIENTS

2 cups fresh or frozen cranberries
1/2 cup peeled, diced apple
1/2 cup orange juice
1/3 cup pitted Medjool dates (6 to 7 dates)
1/4 cup maple syrup
2 Tbsp apple cider vinegar
1/2 tsp Vietnamese cinnamon
1/2 tsp ground ginger
1/8 tsp ground cardamom
Zest from 1 lemon

DIRECTIONS

1. Note: Cardamom is a wonderful flavor but can easily overpower a dish. Start on the low end with an 1/8 tsp or slightly less then taste and adjust from there.
2. Combine all ingredients in a pot and bring to a boil. Reduce to a simmer and cook until the dates and majority of cranberries have broken down, 15 to 20 minutes. Remove from heat, let cool slightly, and serve.

Slow Cooker Apple Butter

<https://www.mybakingaddiction.com/crock-pot-slow-cooker-apple-butter-recipe/>

Yield: 4 pints Prep time: 30 minutes Cook time: 12 hours

INGREDIENTS

6 1/2 lbs apples - peeled, cored and sliced
1 cup granulated sugar
1 cup light brown sugar, lightly packed
1 Tbsp ground cinnamon
1/2 tsp freshly grated nutmeg
1/4 tsp ground cloves
1/4 tsp salt
1 Tbsp pure vanilla extract



INSTRUCTIONS

1. Place the apples in a slow cooker. In a medium bowl, combine sugars, cinnamon, nutmeg cloves and salt. Pour the mixture over the apples and mix well.
2. Cook in slow cooker on low for about 10 hours, stirring occasionally, until the mixture is thickened and dark brown.
3. Uncover, stir in vanilla and continue cooking uncovered on low for about 2 hours.
4. Use an immersion blender to puree the apple butter until smooth.
5. Spoon the mixture into sterile containers, cover and refrigerate for up to two weeks or freeze.
6. Serve on breads, muffins, pork chops or just eat it with a spoon.

Cranberry Sauce with Pears and Cardamom

<https://www.epicurious.com/recipes/food/views/cranberry-sauce-with-pears-and-cardamom-15654>

Makes about 4 cups

INGREDIENTS

1 cup frozen cranberry juice concentrate, thawed
1/2 cup sugar
3 cups chopped peeled firm but ripe Bartlett pears (1/3-inch pieces)
1 12-ounce package cranberries
1 1/2 teaspoons ground cardamom
1/2 teaspoon Chinese five-spice powder

DIRECTIONS

1. Combine cranberry juice concentrate and sugar in heavy medium saucepan. Stir over medium heat until sugar dissolves. Increase heat and bring to boil.

2. Mix in remaining ingredients. Simmer until pears are tender and cranberries burst, stirring occasionally, about 8 minutes. Remove from heat.
3. Cool completely. Chill thoroughly. (Can be prepared 3 days ahead. Cover and keep refrigerated.)

Cinnamon Roll Dutch Baby

<http://sweetsavoryeats.com/2020/03/09/cinnamon-roll-dutch-baby/>

Total Time 25 minutes Servings 3

INGREDIENTS



Dutch Baby

- ¾ cup all-purpose flour
- ½ tsp. salt
- 3 eggs room temperature
- ¾ cup whole milk room temperature
- ½ tsp. vanilla extract
- 3 tbsp. unsalted butter cut into pieces

Cinnamon Swirl

- ¼ cup unsalted butter softened
- ¼ cup brown sugar
- 1 tsp. cinnamon, preferably Vietnamese
- Pinch of salt

Glaze

- 4 oz. cream cheese softened
- ½ cup powdered sugar
- 3 tbsp. whole milk

INSTRUCTIONS

1. Place a 10-inch cast iron skillet into the oven. Preheat to 425.
2. In a large bowl, whisk together flour and salt. Make a well in the center and add the eggs, half of the milk, and vanilla. Whisk to combine. Whisk in remaining milk until well combined and smooth.
3. In a small bowl, combine all ingredients for the cinnamon swirl. mix until combined. transfer to a ziplock or piping bag.
4. when the skillet is hot, remove it from the oven and quickly add butter, swirling to coat the skillet. add the batter to the pan. pipe the cinnamon mixture in a spiral/swirl, starting at the center and working outwards, leaving about a 1-inch border at the edge of the pan.
5. bake for 15 to 20 minutes, until the pancake is puffed and browned.
6. while the pancake is baking, make the glaze. in a medium bowl, mix together all ingredients until smooth. When the pancake is done, drizzle with glaze mixture and serve immediately.

Swedish Braided Cardamom Bread

<https://www.acozykitchen.com/swedish-cardamom-bread>

2 loaves Total time: 3 1/2 hours

INGREDIENTS

2 cups whole milk
2/3 cup granulated sugar
1/2 cup unsalted butter
2 packets active dry yeast or instant yeast
6 cups all-purpose flour divided
3/4 teaspoon kosher salt
2 teaspoons ground cardamom
2 large eggs
1 tablespoon whole milk
2 tablespoons Swedish pearl sugar (or
turbinado sugar)



INSTRUCTIONS

1. In a small saucepan, combine the milk and sugar; whisk until the sugar is dissolved. Add the butter, and heat over medium low, stirring gently, until the butter is melted. Remove from the heat.
2. Allow the milk mixture to cool to the temperature of a warm bath (not hot!), and stir in the yeast. Allow the mixture to sit for 5 minutes to make sure the yeast is active and alive. You should see bubbles on the surface, and the mixture should grow in volume.
3. In a large bowl with a wooden spoon or in the bowl of a stand mixer fitted with the dough hook attachment, add the milk mixture. Add 2 cups of the flour, and the salt, cardamom, and 1 egg. Mix until combined.
4. Add 3 more cups of the flour and stir until it is completely incorporated. Add the remaining 1 cup of flour a little at a time until the dough forms a ball and is no longer sticky to the touch. You might not use the entire cup of flour.
5. Transfer the dough to a large, lightly oiled bowl, cover it with plastic wrap, and let it rise in a warm spot until doubled in size, about 1 hour.
6. Punch down the dough, knead 1 to 2 minutes on a well-floured surface, and let rest for 10 minutes.
7. Divide the dough into six equal portions. Roll each portion into a skinny rope about 15 inches long. Line up three dough ropes side by side on the counter in front of you. Pinch one end of the rope together, then gently braid the three ropes into a loaf. When you reach the end, pinch the remaining dough together and tuck it under the loaf slightly. Repeat to make a second loaf.
8. Place each loaf on a parchment-lined baking sheet, and let it rise for 30 minutes.
9. Preheat the oven to 375 degrees F.
10. In a small bowl, whisk 1 egg and the milk together. Brush the top and sides of the loaves with the egg wash, then sprinkle with pearl sugar.
11. Bake the loaves until browned on top, about 20 minutes. Remove from the oven and allow them to cool before slicing.

Christmas Eve Scones (Orange, Clove, and Rosemary-Scented Scones)

<https://www.anediblemosaic.com/christmas-eve-scones/?cn-reloaded=1>

8 scones, Total Time 35 minutes



INGREDIENTS

Scones:

2 1/2 cups all-purpose flour
6 tablespoons granulated sugar
1 tablespoon baking powder
3/4 teaspoon salt
1/4 teaspoon ground cloves
1 1/2 tablespoons fresh orange zest
4 teaspoons minced fresh rosemary
6 tablespoons unsalted butter chilled and diced
1 cup half and half or milk or cream, plus 2 tablespoons more for brushing on top
1 teaspoon pure vanilla extract

Glaze:

1 cup powdered sugar	1/16 teaspoon ground cloves
1/2 teaspoon pure vanilla extract	2 to 3 tablespoons water

INSTRUCTIONS

1. Preheat oven to 450F. Line a baking sheet with a Silpat liner or parchment paper.
2. Whisk together the flour, sugar, baking powder, salt, cloves, orange zest, and rosemary in a large bowl.
3. Cut in the butter with a fork or using two butter knives until it looks like coarse meal. Stir in the half and half and vanilla. (The dough should come together, but not be too wet.)
4. Shape the dough into a ball, then flatten it into a disk; wrap it in plastic wrap and chill 10 minutes in the freezer.
5. Turn the dough out onto a lightly floured surface. Roll or press the dough out to a circle about 7 to 8 inches in diameter and 3/4 inch thick. Cut the circle of dough into 8 equal wedges.
6. Transfer the scones to the prepared baking sheet, lightly brush the tops with a little milk, and bake until puffed and light golden brown on top and bottom, about 14 to 16 minutes. Cool completely.
7. Once cooled, whisk together all ingredients for the glaze. Dip the tops of the scones into the glaze, letting it run down the sides. Add rosemary leaves on top, if desired. Place the scones onto a wire rack and let the glaze set completely before serving.

Chocolate Cinnamon Rugelach

<https://bakedbree.com/chocolate-cinnamon-rugelach>

INGREDIENTS

1 cup butter, room temperature
1 brick (8-oz.) cream cheese, room temperature
2 ¼ cups flour
¼ teaspoon salt
¼ cup powdered sugar
1 egg yolk
1 teaspoon vanilla
½ teaspoon almond extract
2 cups milk chocolate chips
¾ teaspoon cinnamon
1 egg
2 tablespoons sanding sugar or regular sugar
1 teaspoon flaked sea salt



INSTRUCTIONS

1. Mix together butter and cream cheese in the bowl of an electric mixer until combined.
2. Add flour, salt, powdered sugar, egg yolk, vanilla and almond extracts. Mix until the dough just comes together, being careful to not overwork the dough. It's okay if there are still some pieces of butter.
3. Turn the dough out, separate into two pieces, form into two disks, wrap in plastic wrap, and chill for at least 4 hours, preferably overnight.
4. When ready to bake, remove the dough from the fridge and let sit at room temperature for 15 to 20 minutes.
5. Line 2 baking sheets with parchment paper and set aside.
6. Melt chocolate using a double boiler or microwave and mix in 1/2 teaspoon cinnamon.
7. Dust your surface with flour and roll dough into a circle about 1/16th of an inch thick.
8. Spread a generous amount of chocolate out to the edges of the dough and even out with an offset spatula.
9. Using a pizza cutter, dive the dough in half, then quarters, and slice the quarters into 4 pieces. Roll up the dough from the longest edge, like a crescent roll.
10. Place on a baking sheet and chill for 30 minutes.
11. Preheat oven to 375°.

12. Whisk egg. Combine sanding sugar, sea salt, and remaining cinnamon in a small bowl.
13. Brush tops of cookies with egg wash and sprinkle with cinnamon sugar.
14. Bake for 15 to 18 minutes or until golden brown.

Warm-Spiced Butternut Squash Soup

<https://www.myrecipes.com/recipe/warm-spiced-butternut-squash-soup>

Total Time 2 hrs 15 mins **Serves 10** (halve ingredients for a half batch)

INGREDIENTS

4 lbs whole butternut squash
¼ cup extra-virgin olive oil, divided
7 cups water
½ tsp whole allspice
½ tsp black peppercorns
6 thyme sprigs
3 whole cloves
1 (3-inch) cinnamon stick
1 star anise pod
1 yellow onion, chopped
1 ½ tsp kosher salt
1 Tbsp cider vinegar
⅛ tsp crushed red pepper
½ cup pomegranate arils
¼ cup chopped fresh cilantro



DIRECTIONS

1. Peel and seed squash, reserving peels, trimmings, and seeds. Cube peeled and seeded squash. Heat a large Dutch oven over medium-high heat. Add 1 Tbsp oil; swirl to coat. Add squash scraps; sauté 8 minutes or until lightly browned. Add 7 cups water, allspice, and next 5 ingredients (through anise). Bring to a boil; cover, reduce heat, and simmer 45 minutes. Strain mixture into a large bowl; discard solids.
2. Wipe pan clean with paper towels; heat over medium heat. Add remaining 3 Tbsp oil and onion; cover and cook 5 minutes, stirring occasionally. Add cubed squash; cover and cook 10 minutes, stirring occasionally. Add reserved broth and salt; bring to a boil. Cover and simmer 40 minutes or until squash is very tender.
3. Place half of squash mixture in a blender. Remove center piece of blender lid (to allow steam to escape); secure blender lid on blender. Place a clean towel over opening in blender lid (to avoid splatters). Blend until smooth. Pour into a large bowl. Repeat procedure with remaining squash mixture. Stir in vinegar and red pepper. Ladle soup into shallow bowls. Top evenly with pomegranate and cilantro.

Ginger-Apple Pumpkin Soup

<https://www.loveandlemons.com/ginger-apple-pumpkin-soup/>

Jeanine Donofrio

Serves: 4-6 Prep time: 1 hour

INGREDIENTS

- 1 medium sugar pumpkin or 1 butternut squash (2 cups roasted and mashed)
- 1 small apple
- 1 medium yellow onion
- drizzle of olive oil, salt, pepper, for roasting
- 3 cloves of garlic, peeled
- 1 can coconut milk
- 1 teaspoon fresh grated ginger
- $\frac{1}{4}$ - $\frac{1}{2}$ teaspoon ground cardamom
- $\frac{1}{4}$ teaspoon cayenne (more, to taste)
- 1 teaspoon additional salt (more to taste)



INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. Cut pumpkin or butternut squash in half and scoop out the insides (save & toast the seeds if you want). Drizzle with olive oil, salt and pepper and roast cut side up for 20 minutes, flip and roast cut side down for 20-30 or until the flesh is soft. Remove from oven, let cool, then peel the skin away from the flesh.
3. While the squash roasts, slice the apple and onion into wedges and arrange on a baking sheet. Drizzle with olive oil, salt and pepper, and roast for 20 minutes or until the edges turn golden brown. During the last 10 minutes or so, add the whole garlic cloves to the baking sheet.
4. In a blender, add pumpkin mash, roasted onion, apple, garlic, coconut milk, ginger, cardamom, cayenne and salt. Puree until smooth. If it's too thick, add a bit of water or broth to thin and blend again. Taste and adjust seasonings.

Roasted Carrots with Cardamom (3 variations)

<https://www.eatingwell.com/recipe/249574/roasted-carrots-with-cardamom-butter/>

<https://www.thecuttingvegblog.com/roasted-cardamom-carrots/>

<https://www.food.com/recipe/tangerine-and-cardamom-glazed-roasted-winter-vegetables-340088>

Serves: 4 Prep time: 40 mins

INGREDIENTS

- 4 teaspoons butter, melted
- 2 teaspoons canola oil
- 1 teaspoon ground cardamom
- $\frac{1}{2}$ teaspoon salt
- 2 pounds carrots



DIRECTIONS

1. Position rack in lower third of oven; preheat to 450F.
2. Peel carrots and cut diagonally into 1/4-inch-thick slices
3. Combine butter, oil, cardamom and salt in a medium bowl. Add carrots and toss well to coat. Spread evenly on a rimmed baking sheet. Roast the carrots, stirring twice, until tender and golden, about 30 minutes. Serve immediately.

Variation 1: Top with 2 tablespoons chopped mint or cilantro, 2-3 ounces crumbled feta, 1/4 cup chopped pistachios

Variation 2: Roast without cardamom and make this glaze

GLAZE

7 -9 cardamom pods

4 teaspoons brown sugar

1/2 teaspoon tangerine zest

1/3 cup fresh tangerine juice (about one large tangerine)

While the carrots are roasting gently crush cardamom pods in a mortar to break them open. Remove the pods, leaving the seeds, and continue to grind into a coarse powder (about 1/2 teaspoon.) Combine the cardamom with the other glaze ingredients and mix to dissolve the brown sugar. Pour the glaze over the carrots and toss. Roast for 5 more minutes.

Spicy Roasted Pumpkin

<https://www.thespruceeats.com/spicy-roasted-pumpkin-recipe-435669>

Total time: 45 minutes Servings: 6 servings



INGREDIENTS

1 medium-sized pumpkin, or squash

Sea salt, to taste

Freshly ground black pepper, to taste

1/2 teaspoon ground mace, or ground nutmeg

1/2 teaspoon paprika

1 pinch dried chili flakes

1 sprig fresh thyme

1 tablespoon extra-virgin olive oil, or rice bran oil

DIRECTIONS

1. Preheat the oven to 425 F. Carefully wash the pumpkin or squash and dry thoroughly.
2. Using a long, sharp knife carefully cut the pumpkin or squash into wedges or slices depending on the shape. Be careful when cutting as the pumpkin can easily slip. To make it easier put it onto a damp tea towel to help prevent it from slipping.

3. Lay the wedges on to a large, roomy baking tray. The slices must be one layer and not overlapping. If you have more slices than can fit in one layer, then use two or more trays. Generously season with sea salt and black pepper. Sprinkle the mace, paprika and the thyme evenly over the wedges. Pour over the oil then roll the slices or wedges in the oil to make sure they are all well covered.
4. Place the tray(s) into the preheated oven. Roast for between 30 and 40 minutes, longer if the pumpkin needs it. The skin should be slightly blistered and the flesh soft when pierced with a sharp knife.
5. Remove the tray(s) from the oven and leave the pumpkin to cool ever so slightly then serve. If the skin is edible, then leave it on, otherwise, remove the skin, it should slip away quite easily.

Roasted Brussels Sprouts and Cinnamon Butternut Squash with Pecans and Cranberries

<https://juliasalbum.com/roasted-brussels-sprouts-cinnamon-butternut-squash-pecans-and-cranberries/>

Total Time 40 Mins Servings 6

INGREDIENTS

Roasted Brussels Sprouts:

- 3 cups Brussels sprouts, ends trimmed and halved
- 3 tablespoons olive oil
- ¼ teaspoon salt to taste

Roasted Butternut Squash:

- 1 ½ lb butternut squash peeled, seeded, and cubed into 1-inch cubes (about 4 cups)
- 2 tablespoons olive oil
- 3 tablespoons maple syrup
- ½ teaspoon ground cinnamon

Other Ingredients:

- 2 cups pecan halves
- 1 cup dried cranberries
- 2 tablespoons maple syrup, optional



INSTRUCTIONS

Brussels Sprouts:

1. Preheat oven to 400 F. Lightly grease the foil-lined baking sheet with 1 tablespoon of olive oil.
2. In a medium bowl, combine halved Brussels sprouts, 2 tablespoons of olive oil, salt (to taste), and toss to combine.
3. Place on baking sheet, cut side down, and roast in the oven at 400 F for about 20-25 minutes. During the last 5-10 minutes of roasting, turn them over for even browning.

Butternut Squash:

1. Lightly grease a second foil-lined baking sheet with 1 tablespoon of olive oil.
2. In a medium bowl, combine squash, 1 tablespoon of olive oil, maple syrup, and cinnamon, and toss to mix.
3. Place squash in a single layer on the baking sheet. Bake for 20-25 minutes, turning once half-way through baking, until softened.

Pecans:

Toast pecans for 5 minutes at 350 F on a lined baking sheet. Watch carefully so pecans don't burn.

In a large bowl, combine Brussels sprouts, butternut squash, pecans, and cranberries. For more sweetness, add 2 tablespoons of maple syrup and toss to combine.

Pepparkakor (Swedish Ginger Cookies)

<https://www.theredheadbaker.com/pepparkakor-swedish-ginger-cookies/>

Yield: 24 cookies Total time: 55 MINUTES

INGREDIENTS

- 1 $\frac{2}{3}$ cups all-purpose flour
- $\frac{1}{4}$ teaspoon baking soda
- 8 tablespoons unsalted butter
- $\frac{1}{2}$ cup packed light brown sugar
- 6 tablespoons white sugar
- $\frac{1}{4}$ cup molasses
- 2 tablespoons ground ginger
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon orange extract
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon black pepper
- 1 large egg



INSTRUCTIONS

1. In a large bowl, whisk together the flour and baking soda. Set aside.
2. In a medium saucepan set over medium heat, combine the butter, both sugars, molasses, ginger, cinnamon, orange extract, salt, cloves, and pepper. As the butter melts, whisk until the sugar dissolves and the mixture begins to simmer. Remove from heat. Cool until just warm to the touch, about 30 minutes.
3. Whisk the egg into the cooled mixture until smooth. Pour over the dry ingredients and fold with a rubber spatula until no dry flour remains. Refrigerate at least 2 hours or up to 2 days.
4. Heat the oven to 350 F with racks in the upper- and lower-middle positions. Line 2 baking sheets with parchment paper or silicone baking mats. Working with a tablespoonful of dough at a time, use dampened hands to roll into balls. Arrange 12 dough balls on each baking sheet, spacing evenly.

5. Lay a sheet of plastic wrap over the balls on each sheet and use the bottom of a dry measuring cup to flatten each to about ¼ inch thick. Remove the plastic and bake until richly browned, 14 to 16 minutes, switching and rotating the baking sheets halfway through to ensure even baking. Cool on the sheet for 10 minutes, then transfer to a wire rack and cool completely.

No-Bake Clementine and Clove Macaroons

<https://wholefully.com/no-bake-macarons/#recipe>

Yield: 12 Total time: 15 minutes plus chilling



INGREDIENTS

1 cup unsweetened shredded coconut (not flakes)
1 tablespoon clementine zest (about 3 clementines worth)
1/4 teaspoon fine sea salt
1/8 teaspoon ground cloves
3 tablespoons clementine juice (about 3 clementines worth)
2 tablespoons raw honey
1/2 teaspoon vanilla extract
2 pitted Medjool dates
Date sugar, shredded coconut, zest, and ground cloves, for garnish, optional

INSTRUCTIONS

1. In a food processor, combine the coconut, zest, salt, ground cloves, clementine juice, honey, vanilla, and Medjool dates. Pulse until the dates are finely chopped and the mixture is well combined.
2. Form the dough into 1-inch balls. Garnish by rolling in date sugar or shredded coconut, or by sprinkling on additional clementine zest or ground cloves.
3. Place in fridge for at least 30 minute to firm up before serving.

Spiced Star Cookies (Speculaas)

<https://www.kingarthurbaking.com/recipes/spiced-star-cookies-speculaas-recipe>

Speculaas are traditionally thin, crisp, dark-brown windmill-shaped cookies that originated in the Netherlands.

Total Time: 1 hr 30 mins Yield: 4 dozen small cookies

INGREDIENTS

Cookies

8 tablespoons unsalted butter, room temperature
3/4 cup light brown sugar or dark brown sugar, packed
1 teaspoon vanilla extract
1/2 teaspoon cardamom

1/2 teaspoon cloves
1/2 teaspoon mace (or 1/2 teaspoon
nutmeg)
1 1/2 teaspoons cinnamon
1/2 teaspoon salt
1 1/2 cups all-purpose flour
1/2 cup almond flour
1 teaspoon baking powder
2 to 4 tablespoons milk (not nonfat)

Icing

1/2 cup confectioners' sugar
3 to 4 teaspoons milk or water



INSTRUCTIONS

1. To make the cookies: In a large mixing bowl, beat together the butter, sugar, vanilla, spices, and salt.
2. Stir in the flour, almond flour, and baking powder, then enough of the milk to make a stiff dough.
3. Form the dough into two disks, wrap in plastic, and refrigerate for 2 hours or more.
4. Preheat the oven to 325°F. Lightly grease, or line with parchment, two baking sheets.
5. Working with one disk at a time, roll the dough 1/8" to 1/4" thick. Cut out shapes using your desired cutters, and transfer the cookies to the prepared pans.
6. Bake the cookies for 15 to 20 minutes, until they're lightly browned around the edges. Remove them from the oven and transfer them to a rack to cool. As they cool, they'll become quite hard.
7. To make the icing: Stir together the sugar and enough milk or water to create a thick but "drizzle-able" icing.
8. Drizzle the icing atop the cookies decoratively.

Crystallized Ginger Shortbread

<https://themom100.com/recipe/crystallized-ginger-shortbread/>

Servings: 18 Total Time: 2 hours, including 1 hour chilling and cooling

INGREDIENTS

1 cup (2 sticks) unsalted butter, at room temperature
3/4 cup sugar
1 teaspoon pure vanilla extract
1/2 teaspoon salt
2 1/4 cups all-purpose flour plus more for dusting the
counter
3/4 cup finely chopped crystallized ginger



PREPARATION

1. In a large bowl, with an electric mixer, beat together the butter and sugar. Beat in the salt, then the flour, and then the vanilla. Finally beat in the crystallized ginger. The dough will appear crumbly but will hold together when you pinch it.
2. Press the dough into an 8-inch square baking pan so that the top is flat and the dough is even. Score the top with a sharp knife into 36 small squares. Place the pan in the freezer for 20 minutes, or the fridge for at least an hour, until it firms up slightly.
3. Preheat the oven to 300°F.
4. Bake for about 40 minutes, until just very slightly colored; the edges will be just a bit browned. Remove the cookies to a wire rack and cool for 20 to 30 minutes. Carefully flip the shortbread, turn it right side up, and cool completely on the rack out of the pan.
5. Place the shortbread on a cutting board and using a large sharp knife cut into squares following the lines you scored in the dough before baking.

Gingerbread with Pears

From Vegetarian Planet, Didi Emmons

20 minute prep time, 35-45 minute baking time

INGREDIENTS

- 2 c white flour
- 1 c sugar
- 2 t ground ginger
- 1 t cinnamon
- 1 ½ t baking soda
- ½ c molasses
- 2 egg whites, lightly beaten
- ½ c buttermilk*
- 2 T lemon juice
- 2 ripe pears, peeled and chopped

*You can buy powdered buttermilk or make sour milk by adding ½ t lemon juice to ½ c milk and letting sit 5 minutes.

DIRECTIONS

1. Preheat oven to 350. Lightly oil a 9" square baking pan.
2. Combine all of the dry ingredients (through baking soda) in a mixing bowl.
3. in a separate bowl, combine the wet ingredients (through lemon juice).
4. pour the wet ingredients into the dry ingredients and stir until just combined—don't overmix. stir in the pears. pour the batter into the prepared pan and bake for 35 to 45 minutes, until a toothpick comes out clean.
5. Serve warm or at room temperature. Dust with confectioner's sugar if desired.

Armenian Nutmeg Cake

<https://thegingeredwhisk.com/daring-bakers-make-armenian-nutmeg-cake/>

Yield: 12 servings Total Time: 1 hour 5 minutes



INGREDIENTS

3/4 cup (1 1/2 sticks) unsalted butter, cubed and cold
1 cup milk
1 teaspoon baking soda
2 cups flour
2 teaspoons baking powder
2 cups brown sugar, firmly packed
1 1/2 tsp ground nutmeg
1 egg
1/2 cup walnut pieces, broken up by hand

INSTRUCTIONS

1. Cut the butter into cubes and place in the freezer or the back of the fridge to make it very cold. It needs to be COLD for this recipe.
2. Preheat your oven to 350 F.
3. In a small bowl, mix together the milk and the baking soda. Set aside.
4. In a large bowl, whisk together the flour and the baking powder. Whisk in the brown sugar to the flour mixture until combined. Using a fork (or your fingers) mash in the cold butter cubes until you get a more-or-less uniform crumbly mixture.
5. Press HALF of this mixture into the bottom of a springform pan to form a crust. Set aside.
6. In a medium bowl, whisk together the egg and the nutmeg for 2-3 minutes, or until it is mixed well and frothy. Pour the milk with baking soda into the bowl with the eggs and whisk until combined.
7. Pour this egg mixture over the remaining half of the crumbly mixture in the bowl, and whisk until it is incorporated (it will be very liquidy). Pour the liquid over the crust in the springform. Gently and evenly sprinkle the walnut pieces on top.
8. Bake for 30-40 minutes, or until the top is golden brown and a toothpick inserted in the middle comes out clean.
9. Allow the cake to cool in the pan, and then release.

Apple Cider Doughnut Cake

<https://www.seriousseats.com/apple-cider-doughnut-cake-recipe>

Total time: 2 hours 30 mins Serves: 10 to 12 servings (1 Bundt cake)

INGREDIENTS

For the Cake:

9 tablespoons unsalted butter, room temperature, divided
2 small Granny Smith apples (about 6 ounces each), peeled, cored, and roughly chopped
1 1/2 cups fresh apple cider

1/2 cup whole milk, at room temperature, plus more as needed
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon Diamond Crystal kosher salt (or 1/2 teaspoon table salt)
1/4 teaspoon ground nutmeg
1/4 teaspoon ground mace
3/4 cup sugar
1/2 cup packed light brown sugar
3 large eggs, room temperature
1/4 cup vegetable oil
1 teaspoon pure vanilla extract

For the Cinnamon Sugar Coating

6 tablespoons granulated sugar
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/8 teaspoon Diamond Crystal kosher salt
(or dash table salt)



DIRECTIONS

For the Cake:

1. Adjust oven rack to middle position and preheat oven to 350°F. Grease a large (10- to 12-cup capacity) Bundt pan with 1 tablespoon butter.
2. In a medium saucepan, bring chopped apple and cider to a boil over medium-high heat. Reduce heat to medium and simmer until most of the cider has been absorbed and apples are easily smashed with a fork, 10 to 15 minutes. Remove pan from heat, cool 5 minutes, then process in food processor until puréed, 60 to 90 seconds, stopping to scrape down the sides as needed. Measure out 1 cup apple mixture (if you have less than 1 cup apple mixture, add additional milk to reach 1 cup). Stir apple mixture into milk, set aside.
3. In a medium bowl, whisk together flour, baking powder, baking soda, salt, nutmeg, and mace; set aside.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat remaining 8 tablespoons butter, sugar, and brown sugar on medium speed until light and fluffy, about 3 minutes. Add eggs, one at a time, beating well after each addition, about 20 seconds. Add oil and beat until incorporated, about 45 seconds.
5. Decrease mixer speed to low and add flour mixture in 3 additions, alternating with apple mixture, scraping down sides and bottom of bowl with a rubber spatula as needed. Increase speed to medium and beat mixture just until combined, about 20 seconds. Add vanilla and beat once more, just to combine, about 10 seconds.
6. Scrape batter into prepared pan, smooth surface with a spatula. Bake in preheated oven until a cake tester inserted in cake comes out with just a few crumbs, 45 to 50 minutes. Transfer cake to wire cooling rack set inside baking sheet and cool in pan 15 minutes, then invert directly onto wire cooling rack.

For the Cinnamon Sugar Coating

Combine sugar, cinnamon, nutmeg, and salt in a small bowl. While cake is still hot, sprinkle with cinnamon sugar, using fingers to rub it onto sides. Cool cake completely, about 1 hour, then serve.

Pear (or Cranberry) Upside-Down Spice Cake

Adapted from:

<http://www.wbur.org/hereandnow/2018/10/18/when-is-a-pear-ripe-recipes> and
<https://www.myrecipes.com/recipe/cranberry-upside-down-cake>

Serves 6 to 8.

This cake can be made with pears or cranberries.

Pear Topping

4 tablespoons (1/2 stick) unsalted butter

3/4 packed cup light brown sugar

3 medium-sized pears, peeled, cored and cut into 12-16 slices

Cranberry Topping

1 1/3 cup brown sugar

2 T butter

6 ounces cranberries, fresh or frozen

Cake

1 1/2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon ground cinnamon

1/2 teaspoon ground cardamom

1 teaspoon ground ginger

1/8 teaspoon ground allspice

Pinch of salt

1/2 cup (1 stick) unsalted butter, at room temperature

1 cup sugar

2 large eggs

1/2 teaspoon vanilla extract

1/3 cup fresh orange juice

1 1/2 tablespoons lemon juice

Whipped cream (optional topping)



INSTRUCTIONS

1. Place a rack in the middle of the oven and heat the oven to 375 degrees.
2. To make the cake: In a bowl, whisk together or sift the flour, baking powder, cinnamon, cardamom, ginger, allspice and salt together and set aside.

3. Working with an electric mixer fitted with a paddle attachment, beat the butter until soft and light on medium speed, about 2 to 3 minutes. Add the sugar and beat until light and fluffy, about 4 minutes. Add the eggs, one at a time, beating well between additions and scraping the sides of the bowl if necessary. Add the vanilla and mix well. Add half of the flour mixture and beat on low speed until blended. Add the orange and lemon juice and then the remaining flour mixture, mixing just until blended. Set aside.
4. Make the topping: In a 10-inch cast iron or heavy skillet, heat the butter over low heat. Increase the heat to medium, add the brown sugar, stir and let cook for 3 to 5 minutes, or until the mixture is bubbling. Remove from the heat.
5. Add the cranberries and spread into a single layer OR carefully lay the pear slices on top of the brown sugar mixture, fitting the pieces together like a puzzle and pressing them down to create a flat layer. You should have enough for at least one layer — fit the pear into the pan as tightly as possible.
6. Pour the cake batter on top of the fruit and, using a soft spatula, spread it out evenly. Bake for 30 to 40 minutes, or until a toothpick inserted in the center comes out clean. Remove from the oven and let the cake cool for about 5 minutes, but not longer or it may stick to the pan. Place a large serving plate on top of the skillet and, very carefully, flip the cake over on to the plate. Remove the pan. If any fruit remains in the pan, scoop it out and place it onto the cake. Let cool slightly and serve warm or at room temperature. Serve with whipped cream, if you like.

Libby's® Famous Pumpkin Pie

<https://www.verybestbaking.com/libbys/recipes/libby-s-famous-pumpkin-pie/>

Total Time: 1 hour Servings: 8

INGREDIENTS

3/4 cup granulated sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
2 large eggs
1 can (15 oz) Libby's® 100% Pure Pumpkin
1 can (12 oz) evaporated milk
1 unbaked 9-inch (4-cup volume) deep-dish pie shell

DIRECTIONS

1. Mix sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.



2. Pour into pie shell.
3. Bake in preheated 425° F oven for 15 minutes. Reduce temperature to 350° F; bake for 40 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate.

Chocolate Ginger Bark

from Debra's Natural Gourmet in West Concord

INGREDIENTS

- 1 tsp ground cardamom
- ½ cup dried cherries, coarsely chopped
- ½ cup crystallized ginger, coarsely chopped
- ½ cup roasted pistachios
- 2 cups chocolate chips (I used one cup semi-sweet and one cup bittersweet)

DIRECTIONS

1. Line a baking sheet with parchment paper.
2. In a bowl, combine cardamom, cherries, ginger and pistachios. Melt chocolate in a metal bowl set over a saucepan of barely simmering water, stirring occasionally, until smooth. Stir in half dried fruit mixture and spoon onto center of the baking sheet. Spread with a rubber spatula into a rough 10 x 6 rectangle. Sprinkle with remaining fruit. Press lightly to help adhere.
3. Chill until firm, about 30 minutes. Break into pieces.

Chinese Five Spice Chocolate Truffles

<https://www.parsnipsandpastries.com/chinese-five-spice-chocolate-truffles/>

Total Time: 30 minutes Yield: 30

INGREDIENTS

- 16 ounces bittersweet chocolate
- 1 cup heavy cream
- 1 tablespoon Chinese five spice powder
- Unsweetened cocoa powder for rolling

INSTRUCTIONS

1. In a small saucepan, whisk the heavy cream with the five-spice powder. Bring the cream to a simmer, remove from the heat, and cover. Let the mixture steep for 15 minutes.
2. Bring the cream and spice mixture to a simmer again. Once simmering, strain through a fine mesh strainer and pour over the chocolate. Let sit a minute, and then whisk until combined.
3. Cover the mixture with plastic and refrigerate for at least 2 hours.



4. When the ganache is firm enough to scoop, scoop or spoon the mixture into small balls. Do this step quickly as the truffles will begin to melt from the heat of your hands. Place on a baking sheet lined with parchment paper.
5. Refrigerate the rolled truffles for a few hours or overnight, then roll them in the cocoa powder, shaking the excess off. Serve right away, or keep stored in the fridge. Enjoy!

Swedish Christmas Caramels

<https://scandinaviansimpleeating.com/2019/12/17/christmas-caramel-with-ginger/>

Makes 50 caramels

INGREDIENTS

- 7 tbsp butter
- 2/3 cup cream
- 1 1/3 cup granulated sugar
- 1/3 cup golden syrup (or corn syrup)
- 1 tsp vanilla extract
- 1 tsp ground ginger

DIRECTIONS

1. Melt the butter on medium heat in a thick bottom saucepan. Add cream, sugar, syrup and vanilla extract and mix together in the saucepan.
2. Let the caramel boil on low heat for 15-30 minutes. Stir now and then.
3. To check if your caramel is ready: use a glass of cold water. Place a teaspoon of caramel into the glass (careful, it's hot). If you can shape the caramel into a small pea, the caramel is ready. Add the ground ginger and mix.
4. Pour the caramel on an oven tray covered in parchment paper. Let cool. Cut (with a scissor or a sharp knife) into prepared size. If you want, wrap the caramels in parchment paper before serving.

