



Spice Up Your Fall!

Maynard Library Spice Club

FIVE SPICE POWDER

SPICE INFORMATION

Five-spice powder (五香粉) is a common ingredient in Chinese, Taiwanese, Vietnamese and Hawaiian cuisine. It encompasses all five tastes—sweet, sour, bitter, salty, and umami—and uses five or more different spices. This Asian seasoning is a mixture of star anise, cloves, Chinese cinnamon, Sichuan peppercorns, and fennel seeds. Black peppercorns and ground anise are sometimes substituted. In southern China, five-spice powder usually includes Saigon cinnamon and orange peel instead of the traditional Chinese cinnamon and cloves. These ingredients collectively produce southern five-spice powders' distinctive, slightly different flavor profile.



Five-spice powder can also include anise seeds, ginger root, nutmeg, turmeric, cardamom pods, licorice, orange peel, or galangal.

Five-spice powder is used with fatty meats such as pork, duck or goose. It is used as a spice rub for chicken, duck, pork and seafood, in red cooking recipes, or added to the breading for fried foods. In Chinese and Taiwanese cooking, it's added to

stew meat or poultry, incorporated into marinades, used as a spice rub for roasted foods, and seasons the breading for fried foods.

<https://www.thespruceeats.com/how-to-make-five-spice-powder-4065302>

https://en.wikipedia.org/wiki/Five-spice_powder

RECIPES

Five Spice Powder

<https://www.thespruceeats.com/how-to-make-five-spice-powder-4065302>

INGREDIENTS

- 2 teaspoons Sichuan peppercorns
- 5 to 6 whole star anise
- 1/2 teaspoon ground cloves
- 1 tablespoon ground Chinese cinnamon
- 1 tablespoon ground fennel seeds

DIRECTIONS

In a dry skillet or wok, toast the Sichuan peppercorns by shaking the pan over low to medium heat until the aroma of the peppercorns is released. This will take around 3 minutes. Grind the toasted peppercorns and the star anise in a blender, pepper mill, or spice grinder. Pass the blended seasonings through a fine-mesh strainer so you are left with an even consistency. Mix in the ground clove. Place the mixture back into the blender, mill, or spice grinder and grind the spices until very fine. Store in an airtight container and keep in a dark, cool space until use.

Best Authentic Hoisin Sauce

<https://www.daringgourmet.com/best-homemade-hoisin-sauce/>

INGREDIENTS

- 1/3 cup dark brown sugar
- 2 tablespoons water
- 3 tablespoons Chinese Black Bean Sauce
- 2 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 4 prunes
- 1/2 teaspoon sesame oil
- 1/2 teaspoon Chinese Five Spice Powder
- Red chilies or sriracha to taste (optional)



INSTRUCTIONS

Combine all ingredients in a blender and puree until smooth. Store in the fridge in a non-reactive airtight container. Chill overnight or preferable 24 hours before using. Will keep in the fridge for up to 2 weeks. Hoisin Sauce is used in the Bahn Mi Sandwich and Moo Shu Pork recipes in this booklet.

Warm Spiced Cashews

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

Serves 6



INGREDIENTS

2 teaspoons peanut oil
2 teaspoons dark brown sugar
½ teaspoon five-spice powder
½ teaspoon ground cumin
¼ 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.

Chinese Tea Eggs

<https://christieathome.com/blog/chinese-tea-eggs/>

Total Time 1 hr Servings: 4

INGREDIENTS

4 eggs	2 star anise
2 cups water for boiling	1 cinnamon stick
2 black tea bags	½ tsp Chinese Five Spice
¼ + ⅛ cup soy sauce	½ tsp salt
2 cups water	1 tsp sugar

DIRECTIONS

1. Soak the eggs in a small pot of room temperature water for 5 minutes. This prevents the egg shells from cracking when you boil them.
2. Bring the pot to a boil and boil for 5 minutes. Rinse and cool the eggs under cold water until they are cool to touch.
3. Using the back of a spoon, very lightly crack the shells so they create a web pattern. If you crack it too hard the shell will break loose and all your soy sauce will seep inside. You will get that beautiful cracked pattern on your eggs.
4. Place the cracked eggs back into the pot. Add all the marinade ingredients and lightly stir. Bring the pot to a boil, then simmer over medium heat for 40 minutes covered.
5. Allow the eggs to cool. Peel carefully and enjoy!



Spicy Sweet Potato Wedges

<https://www.cookinglight.com/recipes/spicy-sweet-potato-wedges-0>

Serves 4



INGREDIENTS

2 tablespoons olive oil
1/2 teaspoon kosher salt
1/2 teaspoon five-spice powder
1/2 teaspoon chipotle chile powder
Parchment paper

DIRECTIONS

1. Preheat oven to 500°F.
2. Cut sweet potatoes lengthwise into 1/2- to 2/3-inch wedges; place in a bowl. Drizzle with olive oil; toss to coat. Sprinkle with salt, five-spice powder, and chipotle chile powder; toss well.
3. Arrange wedges in a single layer on a baking sheet lined with parchment paper. Bake at 500°F for 20 minutes or until tender, turning after 10 minutes.

Vegan Five Spiced Roasted Cauliflower

<http://www.flavorquotient.com/2016/10/vegan-five-spiced-roasted-cauliflower/>

Total time: 35 mins Serves: 4

INGREDIENTS

- 1 head cauliflower, about 1 pound
- 4 tbsp vegetable oil, plus more for frying the garlic
- 1 tsp sugar
- ½ tsp five spice powder
- 4 to 6 dried red chiles
- 8 to 10 cloves garlic, finely chopped
- 2 tsp soy sauce
- 2 to 4 scallions, chopped
- ¼ cup peanuts, lightly toasted
- Freshly chopped cilantro leaves for garnishing
- Salt and pepper to taste



INSTRUCTIONS

1. Preheat your oven to 450 F and place the wire rack on the lower level. Line a baking sheet with parchment paper or spray with a cooking oil.
2. Cut the cauliflower into medium sized florets. Toss them nicely in 3 tablespoons of vegetable oil until thoroughly coated.
3. Place the cauliflower florets on the prepared baking sheet reserving the excess oil. Make sure to keep enough gap between florets so they are not touching each other.
4. Roast the cauliflower for 10 minutes, then take them out and give a light stir to ensure even browning and roast again for another 5 to 10 minutes until they are browned all over. Remove from oven and let them cool slightly on the pan.
5. In a small bowl, stir together salt, sugar, pepper and five spice powder until well combined. Set it aside.
6. Add the chopped garlic in a wok and then add just enough oil to almost cover the garlic. Sauté them gently on medium-low heat until golden. Take out the garlic using a sautéed spoon (or strain them), reserving the garlic oil for another use. Put the wok back on to medium-high heat retaining the left over garlic oil coating on the wok for more garlicky flavor.
7. Add dried chilies to the wok and toast until darkened slightly and becomes smoky. Add roasted cauliflower, toasted peanuts and sprinkle the five spice seasoning evenly all over. Pour the soy sauce around the edges of the wok.
8. Toss quickly until all the cauliflower florets are thoroughly coated. Turn the heat off, add half of the fried garlic and chopped spring onion and toss thoroughly to combine.
9. Serve the roasted cauliflower with crunchy peanuts on a plate and sprinkle with the remaining fried garlic and green onions. Serve immediately on its own as an appetizer or as a side dish.

Simple Banh Mi Sandwich

<https://www.tastingtable.com/649760/simple-banh-mi-sandwich-recipe/>

Servings: 2 Total time: 25 minutes

INGREDIENTS

2 cloves garlic, minced
1 carrot, peeled and chopped into matchstick pieces
1 small cucumber or ½ a large cucumber, peeled and sliced into ribbons
½ cup of cilantro, sliced
2 green chili peppers, seeded and sliced
¼ cup sugar
⅓ cup rice wine vinegar
1 tablespoon salt
1 cup hot water
12 ounces boneless, skinless chicken thighs (or leftover pork roast)
1 ½ tablespoons sesame oil
1 tablespoon honey
1 tablespoon hoisin sauce
1 tablespoon soy sauce
1 (13-inch) baguette
3 tablespoons mayonnaise
1 teaspoon Maggi Seasoning (or ½ t soy sauce and ½ t Worcestershire sauce)



DIRECTIONS

1. Mix the sugar, rice wine vinegar, and salt with the hot water until the sugar and salt have dissolved. Pour the mixture over the carrots and let sit to pickle for 1 hour.
2. Chop the chicken thigh meat into bite-sized pieces and place them in a large bowl.
3. Mix the minced garlic, sesame oil, honey, hoisin sauce, and soy sauce, and pour it over the chicken. Refrigerate the meat for 15 minutes.
4. Heat a frying pan over medium-high and sauté the marinated chicken until cooked through, about 10 minutes (or just warmed up if using cooked meat).
5. Drain the pickled carrots.
6. Slice open the baguette and scoop out some of the soft bread inside to create more room for the sandwich fillings.
7. Mix the mayonnaise with the soy sauce and Worcestershire sauce and spread onto both sides of the baguette.
8. Place the cooked chicken inside the bread followed by carrots, cucumber, cilantro, and chili peppers. Slice the bánh mì in half to make two servings and enjoy!

20-Minute Moo Shu Pork (or Chicken or Tofu)

<https://www.gimmesomeoven.com/moo-shu-pork/>

INGREDIENTS

Marinade:

- 1/2 cup hoisin sauce
- 1/4 cup rice vinegar
- 2 tablespoons oyster sauce
- 2 tablespoons soy sauce
- 1 teaspoon toasted sesame oil
- 6 cloves garlic, minced
- freshly-cracked black pepper

Moo Shu:

- 1 lb boneless pork chops (or boneless skinless chicken breasts), sliced very thin
- 3 tablespoons peanut or vegetable oil
- 2 large eggs, whisked
- 1 (14-ounce) bag coleslaw
- 8 ounces shiitake mushrooms, stemmed and thinly-sliced
- 4 scallions, thinly sliced (green parts only)

For serving: flour tortillas, lettuce cups, rice or quinoa

Optional toppings: extra hoisin, extra soy sauce, extra scallions, toasted sesame seeds



INSTRUCTIONS

1. Whisk all ingredients together in a medium mixing bowl until combined. Separate the marinade into two portions — one to marinate the meat, and one to serve as the cooking sauce.
2. Add the thinly-sliced pork (or chicken) to half of the marinade, and toss until the meat is evenly coated in the marinade. Set aside for 5 minutes.
3. While the meat is marinating, heat 2 teaspoons oil in a large saute pan or wok over medium heat. Add the whisked eggs, and let them sit until they are cooked and form a large omelet. Transfer the eggs to a separate cutting board, and set aside. While the pork is cooking, chop the omelet into small, thin pieces.
4. Return the pan to the stove, and increase heat to high heat. Add 1 more tablespoon of oil, and then use a pair of tongs (or a fork) to lift the meat out of the marinade and transfer it to the pan, discarding the marinade. Saute the pork, breaking it up and stirring it with your tongs occasionally, until it is cooked and tender, about 3-4 minutes. Then transfer the pork to a separate plate, and set aside.
5. Add the remaining oil to the pan, along with the coleslaw, mushrooms, and half of the scallions. Saute for 2-3 minutes, or until the cabbage begins to wilt and softens.
6. Add in the reserved marinade for the sauce, and toss to combine. Cook for an additional 2 minutes. Stir in the cooked pork and chopped eggs, and toss until combined. Taste, and season with extra salt and pepper (and/or hoisin or soy sauce) as needed. Sprinkle with the remaining green onions.

7. Serve immediately with flour tortillas (or lettuce cups, rice, or quinoa), and garnish with optional toppings if desired.

Chinese Zucchini Pancakes

<https://www.yummly.com/recipe/Chinese-Zucchini-Pancakes-895766>

15 Minutes 2 servings

INGREDIENTS

Pancakes

- 1 large zucchini, grated, 1½ cups loosely packed
- 3 shallots (or scallions), thinly sliced, about ¾ cup
- 2 eggs
- 1 cup flour
- ¾ tsp. salt
- 1 tsp. five spice powder
- 1 tsp. sesame oil

Sauce

- 2 tsp. Chinese black vinegar (substitute with 1 tsp of malt vinegar)
- 1 tsp. sesame oil
- 1 small garlic clove, finely chopped
- ¼ tsp. salt
- ¼ tsp. chili paste (optional)

2 Tbsp. vegetable oil, for cooking

Extra sliced shallots or scallions



INSTRUCTIONS

1. Grate the zucchini with a grater into a medium bowl.
2. Add the remaining ingredients and mix until just combined. The batter will be quite thick.
3. Set aside for 15 minutes. During this time the zucchini will exude liquid. Give the batter a quick stir to mix the liquid in.
4. Meanwhile, combine the sauce ingredients in a small bowl and set aside.
5. Heat oil in a large heavy based fry pan over medium high heat.
6. Scoop up ½ cup (levelled) of batter and place in the pan. Use the bottom of the cup measure (or a spoon) to pat/spread the batter to make a circle that is roughly 5 inches in diameter. Repeat with remaining batter (or cook in batches of 2 if your fry pan is not large enough).
7. Cook each side for 1 ½ minutes until golden brown.
8. Serve immediately, scattered with extra shallots/scallions with the dipping sauce on the side.

Taiwanese Popcorn Chicken

<https://iamafoodblog.com/the-best-Taiwanese-fried-chicken-recipe/>



INGREDIENTS

1 lb boneless skinless chicken thighs cubed
2 cloves garlic crushed
1/2 tbsp soy sauce light
1/2 tbsp Chinese five spice powder
1/2 tbsp garlic powder
1/2 tsp white pepper
1/2 tsp salt
2 tbsp cornstarch
2 tbsp potato starch
oil/cooking spray
Thai basil if desired
Salt and Pepper Mix
1/2 tsp salt
1/2 tsp white pepper
1/2 tsp black pepper
1/2 tsp Chinese five spice powder
1/2 tsp garlic powder

INSTRUCTIONS

1. In a bowl, marinate the chicken in the garlic, soy sauce, five spice, garlic powder, white pepper, and salt for 30 minutes. If you are air frying or baking, add a 1/2 tablespoon oil to the marinade.
2. Lightly pat the chicken dry with paper towels. Place the cornstarch and potato starch in a bowl and, working in batches, toss and coat several pieces of chicken, making sure they are well coated. Alternatively, put the cornstarch and potato starch in a bag or container, add the chicken, and shake to coat. The chicken should be well coated and look fairly dry.

To Deep Fry

3. Prepare a wire cooling rack over a paper towel lined rimmed baking sheet. Heat up 2 - 2.5 inches of oil in a deep heavy bottomed pot until it reaches 325°F. It doesn't need to be too deep, it depends on the size of your chicken. Use a pair of tongs to gently add a couple of pieces of chicken to the hot oil, being careful not to overcrowd. Fry in batches until lightly golden, about 1 1/2 minutes. Remove from the oil and let rest on your prepared wire rack. Repeat with the remaining chicken until all of it has been fried once.
4. Turn the heat up to 350°F and fry the chicken a second time around until deeply golden and crispy, another 1-2 minutes. Drain on the wire rack, sprinkle with the extra spice mix if desired, and enjoy immediately!

To Air Fry

3. Lightly oil or use cooking spray on the air fryer basket. Place the coated pieces of chicken in the basket, with at least 1/4" of space in between pieces. Lightly spray the tops of the chicken with cooking spray. Cook at 400°F for 5 minutes, then flip and lightly spray with extra cooking spray. Cook for 5 more minutes at 400°F. If your pieces of chicken are large, you might need an extra minute or two. Let the chicken cool for 5 minutes, then air fry for an extra 5 minutes at 400°F to crisp it up.
4. Immediately remove from the air fryer basket and let rest on a wire rack. Sprinkle with the extra spice mix if desired and enjoy immediately!

To Bake

3. Heat the oven to 450°F. Oil or use cooking spray to fully coat a wire rack in a foil lined baking sheet. Place the coated pieces of chicken on the rack, with at least 1/4" of space in between pieces. Lightly spray the tops of the chicken with cooking spray.
4. Bake for 20 minutes, then flip, lightly coat with extra cooking spray and bake for an extra 5 minutes. The pieces of chicken should be golden brown, crispy, and cooked through. Remove from the oven, sprinkle with the extra spice mix if desired and enjoy immediately!

Hawaiian Shoyu Chicken

<https://www.thespicehouse.com/blogs/recipes/hawaiian-shoyu-chicken>



INGREDIENTS

- 2 pounds skinless, boneless chicken thighs
- 1 cup soy sauce
- 1/2 cup mirin
- 1 orange zested and juiced
- 1/4 cup light brown sugar
- 1 1/2 teaspoon minced fresh garlic
- 1 1/2 teaspoon minced fresh ginger root
- 1/2 teaspoon Chinese Five Spice
- 2 tablespoons chopped fresh cilantro
- 1 tablespoon cornstarch

DIRECTIONS

1. Combine the soy sauce, orange juice, orange zest, mirin, brown sugar, garlic, ginger, cilantro, five spice powder, and 1/2 cup water in a medium sauté pan. Bring to a boil. Add the chicken, cover tightly, and lower heat to a simmer. Braise the chicken, turning once during cooking, 15–20 min. or until cooked through.
2. Remove the chicken from the pan, and place in a casserole dish. Pour the liquid into a Pyrex measuring cup, and return about 1 cup to the pan. Pour the remaining sauce over the chicken temporarily to keep it moist, and cover dish with foil or a lid to keep warm.
3. Whisk 1 tbsp. cornstarch with 2 tbsp. water until dissolved. Whisk the cornstarch mixture into the pan sauce, and boil for 1–2 min. to reduce and thicken into a glaze.
4. Slice the chicken into 1/2 "strips. Baste with the glaze, and serve.

Soy Honey Salmon Meatballs

<https://www.cookincanuck.com/soy-honey-salmon-meatballs-recipe/>

Total Time: 32 minutes Servings: 20 Meatballs

INGREDIENTS

The Meatballs:

- 1 pound skinless salmon cut into chunks
- 3 garlic cloves minced
- 2 teaspoons grated fresh ginger
- ½ teaspoon Chinese 5-spice powder
- ½ teaspoon kosher salt
- 1 egg white
- ¼ cup + 2 tablespoons whole wheat panko breadcrumbs*
- 2 tablespoons minced flat-leaf parsley

The Sauce:

- 3 tablespoons soy sauce
- 2 tablespoons honey
- 2 teaspoons grated fresh ginger
- 1 teaspoon rice vinegar
- ¼ teaspoon garlic powder

INSTRUCTIONS

The Meatballs:

1. Preheat the oven to 350 degrees F. Coat a large baking sheet with cooking spray.



2. Place the salmon in the bowl of a food processor. Pulse until finely chopped, scraping down the sides as necessary. Transfer to a large bowl.
3. To the salmon, add the garlic, ginger, 5-spice powder, salt, egg white, breadcrumbs and parsley.
4. Using a rounded 1 tablespoon portion of the salmon mixture, form meatballs by rolling between the palms of your hands. Place the meatballs on the prepared baking sheet, spacing evenly.
5. Bake the meatballs for 5 minutes. Brush the meatballs with half of the sauce. Bake until the meatballs are firm to the touch cooked through, an additional 5 to 7 minutes.
6. Brush with the remaining half of the sauce. Serve.

The Sauce:

1. In a small bowl, whisk together the soy sauce, honey, ginger, rice vinegar and garlic powder. Transfer half of the sauce to a separate bowl.

Five-Spice Sticky Tenderloin

<https://supermancooks.com/five-spice-sticky-pork-tenderloin/>

INGREDIENTS

- 1 pork tenderloin, about 1.5 lb
- 8 garlic cloves, crushed,
- juice of 4 limes (about ½ C)
- ¼ cup soy sauce
- ¼ cup honey
- 1 teaspoon five spice powder
- 1 tablespoon ginger, chopped
- 1 ½ teaspoons crushed red pepper



DIRECTIONS

1. Preheat oven to 350°.
2. In a 1-gallon zip-lock bag, combine all ingredients other than pork. Zip the bag and mix all ingredients together until well combined. Add pork tenderloin to the marinade and zip closed, removing as much air as possible. Transfer to refrigerator and allow to marinate at least 30 minutes (up to overnight).
3. Using a grill pan or cast-iron skillet that is oven safe, set on the stove over high heat. Remove pork tenderloin and reserve remaining marinade (save for later). Place pork in the pan and sear all sides until browned (about 3-4 minutes per side). Be careful as pork will burn if heat is too high.
4. When pork is browned, transfer it to the oven, leaving it in the pan. Cook pork tenderloin for about 15 minutes or until pork reaches 145-150° internal temperature

5. While pork is cooking, pour reserved marinade into a sauté pan and heat over medium high heat, stirring often until sauce thickens to resemble gravy.
6. Once pork has reached the 145-150°, remove from oven and allow to rest for 3-4 minutes. Slice pork on the bias in ½ inch slices and place on serving plate.
7. Spoon thickened sauce over pork and serve with your favorite side dishes. We used a combination of sautéed carrots, snap peas and grilled baby bok choy.

Five-Spice Orange Beef and Broccoli

<https://www.myrecipes.com/recipe/spice-orange-beef-broccoli>

INGREDIENTS

- | | |
|-----------------------------------|--|
| 1 pound flank steak, trimmed | 3 tablespoons hoisin sauce |
| ¾ teaspoon five-spice powder | 1 tablespoon lower-sodium soy sauce |
| ¾ teaspoon black pepper | 2 teaspoons rice vinegar |
| ¼ teaspoon kosher salt | 1 teaspoon cornstarch |
| 2 tablespoons peanut oil, divided | ¾ teaspoon crushed red pepper |
| 2 cups small broccoli florets | 1 (8.8-ounce) package precooked white rice |
| 1 ½ cups vertically sliced onion | ½ cup sliced green onions |
| 8 (1-inch) strips orange rind | 2 tablespoons toasted sesame seeds |
| 4 garlic cloves, thinly sliced | |
| ½ cup unsalted beef stock | |
| 3 tablespoons orange juice | |



DIRECTIONS

1. Sprinkle steak evenly with five-spice powder, black pepper, and salt. Heat a large wok or skillet over high heat. Add 1 tablespoon oil to pan; swirl to coat. Add steak; cook 4 minutes on each side or until browned. Remove steak from pan; let stand 5 minutes. Cut steak across grain into thin slices.
2. Return pan to high heat. Add remaining 1 tablespoon oil; swirl. Add broccoli, onion, rind, and garlic; stir-fry 3 minutes or until lightly browned. Combine stock and next 6 ingredients (through red pepper) in a bowl, stirring with a whisk. Add stock mixture to pan; cook 1 minute or until slightly thickened.
3. Spoon 1/2 cup rice onto each of 4 plates; top each serving with 3/4 cup broccoli mixture and 3 ounces beef. Sprinkle evenly with green onions and sesame seeds.

Chinese Five-Spice Ginger Cake

<https://www.allrecipes.com/recipe/277706/chinese-five-spice-ginger-cake/>

Total: 2 hrs 35 mins Servings: 12

INGREDIENTS

- 1 ½ cups all-purpose flour
- ¼ cup chopped crystallized ginger
- 1 ½ tablespoons grated orange zest
- 4 teaspoons baking powder
- 1 ½ teaspoons Chinese five-spice powder
- ½ teaspoon salt
- 1 cup unsweetened applesauce
- ½ cup brewed black tea
- 2 eggs
- ½ cup white sugar
- 2 tablespoons white sugar
- ¼ cup sunflower seed oil
- ½ tablespoon ground turmeric, or to taste

DIRECTIONS

1. Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x13-inch baking pan and line it with parchment paper.
2. Mix flour, ginger, baking powder, orange zest, baking powder, five-spice, and salt together.
3. Mix applesauce and tea together in a separate bowl.
4. Beat eggs with 1/2 cup plus 2 tablespoons sugar in a large bowl with an electric mixer until very fluffy and light. Pour in oil gradually and beat on medium speed until combined. Alternate adding the flour and applesauce mixtures, mixing just until combined. Pour batter into the prepared pan.
5. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 60 minutes.

6. Remove from the oven and let cool for 30 minutes. Place a wire rack over the cake pan and flip to release cake onto the rack. Let cool completely, at least 45 minutes.
7. Cut parchment paper into any shapes you like to act as stencils. Brush lightly with water and stick them over the surface of the cake. Gently sprinkle turmeric around the shapes. Carefully lift up stencils.

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!

ADDITIONAL RECIPES

<https://www.allrecipes.com/recipe/222761/coconut-milk-rice-pudding/>

<https://www.yummly.com/recipe/Asian-spiced-cucumbers-361211>

<https://dailycookingquest.com/chinese-five-spice-chocolate-chips-rolls.html>

<https://mygoodnesskitchen.com/sneaky-bbq-mushroom-steamed-buns/>

<https://www.yummly.com/recipe/Peach-Raspberry-Five-Spice-Salad-2612102>

<https://whatshouldimakefor.com/roasted-brussels-sprouts-fennel-and-leeks/>

<https://www.mrsjoneskitchen.com/vegan-dan-dan-noodles/>

<https://www.chowhound.com/recipes/rice-paper-banh-mi-with-5-spice-chicken-31041>

<https://www.thehongkongcookery.com/2019/11/chinese-five-spice-ribs.html>

Chinese Five Spice Shrimp with Coconut Rice:

<https://www.aspicyperspective.com/dinner-with-blue-apron>

<http://bottomlessbites.com/recipes/308362-five-spice-salmon-with-leeks-in-parchment>

<https://www.daringgourmet.com/chinese-beef-with-walnuts/>

<https://www.blueapron.com/recipes/chinese-five-spice-meatballs-with-snow-peas-jasmine-rice>

<https://www.jessicagavin.com/chinese-five-spice-beef-soup-with-bok-choy/>

<https://jeanetteshealthyliving.com/chinese-five-spice-ground-turkey-zucchini-noodles/>

<https://potluck.ohmyveggies.com/five-spiced-crispy-roasted-cauliflower/>

<https://www.serious-eats.com/recipes/2009/06/dinner-tonight-five-spice-noodles-with-broccoli-recipe.html>

<https://www.thekitchn.com/recipe-review-chinese-broccoli-80339>

<https://www.finecooking.com/recipe/chinese-five-spice-popcorn>

<https://www.onegreenplanet.org/vegan-recipe/cantonese-salt-and-pepper-tofu/>

SHARING RESULTS

Post a picture of your dish (huge success or epic fail!) on the library's social media (Facebook, Twitter and Instagram) [@maynardpubliclibrary](#) using [#maynardspiceclub](#).

We'll have a potluck buffet and discussion on **Thursday, September 22 @ 7 pm** (in person!) To see other food resources and register to receive email updates about kits and meetings, visit <https://www.maynardpubliclibrary.org/spice>. If you've registered for previous discussions, you don't need to register again.