



*Spice Up Your Winter!*

## Maynard Library Spice Club

### DESSERT SPICES

These dessert recipes use the warm winter spices of **ginger, nutmeg, mace, cinnamon, allspice, cardamom and cloves**. You can buy all of these in bulk at Debra's Natural Gourmet in West Concord or at the Assabet Co-op. If you haven't refreshed your spices in the last year, treat yourself to a new supply!

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

We'll be joining Cookbook Club for an afternoon potluck dessert buffet on Saturday, February 15 at 3 pm. Hope to see you there!

### Spiced Cherry Sauce

<https://www.food.com/recipe/spiced-cherry-sauce-287709>

#### INGREDIENTS

- 1 (16 ounce) bag frozen pitted tart cherries, thawed
- 1 cup light corn syrup
- 1/3 cup water
- 1/2 cup sugar
- 3 tablespoons lemon juice
- 1/8 teaspoon ground allspice
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground cinnamon
- 1 dash salt



#### STEPS

1. Combine all ingredients (except the cherries) in a saucepan & bring to boil. Reduce heat & simmer 15 minutes, stirring frequently.
3. Remove from heat & stir in cherries.
4. Cool before serving.

## Cinnamon Roll Dutch Baby

<http://sweetnsavoryeats.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

### STEPS

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

## Chai Spice Palmiers

<https://tutti-dolci.com/chai-spice-palmiers/>

Servings: 18 cookies

### INGREDIENTS

1 cup sugar  
1 tsp cinnamon  
1 tsp ginger  
¾ tsp cardamom  
¼ tsp cloves  
¼ tsp nutmeg  
pinch of salt  
12 ounces puff pastry, chilled



## STEPS

1. Make chai sugar: Combine sugar, cinnamon, ginger, cardamom, cloves, nutmeg, and salt in a food processor; pulse to combine.
2. Sprinkle 2 tablespoons of chai sugar onto a large board; roll dough into an 8 by 16-inch rectangle, sprinkling with additional sugar to keep dough from sticking. Sprinkle 1/3 cup chai sugar over rectangle, pressing sugar into dough with rolling pin. Score the center of the dough. Starting on one long side, roll dough tightly and evenly to the center. Repeat on the other side. Wrap dough tightly in plastic and chill in the freezer for 30 minutes, until firm.
3. Line two baking sheets with parchment paper. Use a sharp knife to trim ends of dough, then slice log crosswise into 3/8-inch slices; place slices on baking sheets. Roll over each palmier gently with rolling pin to lightly flatten; sprinkle tops with chai sugar. Freeze on baking sheets for at least 1 hour.
4. Preheat oven to 450°F. Bake palmiers 10 to 12 minutes, until caramelized on the bottom. Carefully flip with a spatula, pressing down to flatten if palmiers begin to unroll. Continue baking another 3 to 4 minutes, until golden and crisp. Transfer to a wire rack to cool completely.
5. Store in an airtight container at room temperature up to 3 days; recrisp in a 300°F oven if desired.

## Dry Fruit Barfi

<https://www.theroute2roots.com/dry-fruit-barfi/>

Total time: 1 hour Makes 16 pieces



### INGREDIENTS

- 4 ¼ cups full-fat milk
- 1 tablespoon ghee or butter
- 2 tablespoons yogurt
- 1/4 cup sugar
- 2 tablespoons pistachios, chopped
- 2 tablespoons almonds, chopped
- 2 tablespoons walnuts, chopped
- 2 tablespoons figs, chopped
- 2 tablespoons dates, chopped
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground mace
- 1/4 teaspoon ground cardamom

## STEPS

1. Add ghee or butter to a heavy bottom pan. Pour in the milk to that pan and bring it a boil. Once the milk comes to boil, add the yogurt and stir continuously. Keep cooking the milk till it reduces to half.

2. Add the sugar and chopped dry fruits and continued cooking on a very low flame till the milk thickens. Add 3/4 cup of water and keep stirring over low heat till all the moisture evaporates. Add the nutmeg, mace and cardamom and continue to cook and stir till the moisture leaves the sides of the pan.
3. Remove from heat, pour into 4"x 4" square tin. Allow to cook and cut into squares.

## Baked Custard with Allspice

<https://recipes.net/dessert/custard/baked-custard-with-allspice-recipe/>

Servings: 4

### INGREDIENTS

- 2 cups milk
- 2 large eggs
- 2 large egg yolks
- 1 cup sugar
- pinch salt
- 1 tsp vanilla extract
- ¼ tsp ground allspice



### STEPS

1. Heat the oven to 325 degrees F.
2. Bring water to a simmer for the water bath.
3. In a medium saucepan, bring the milk almost to a simmer, stirring occasionally.
4. In a medium bowl, whisk together the eggs, egg yolks, sugar, and salt until just combined.
5. Pour the hot milk over the egg mixture, whisking. Stir in the vanilla.
6. Strain the custard into a large measuring cup or pitcher and skim any foam from the surface.
7. Divide the custard among four 6-ounce custard cups or ramekins.
8. Sprinkle the tops with the allspice and put them into a small roasting pan.
9. Pour enough of the simmering water into the roasting pan to reach about halfway up the side of the custard cups.
10. Carefully transfer the roasting pan to the middle of the oven and bake for 45 minutes to 1 hour until a knife stuck in the center of the custard comes out clean.
11. Remove the cups from the water bath and let cool. Refrigerate for at least 1 hour or until cold.

## Pumpkin Souffle

<https://www.easy-french-food.com/pumpkin-souffle-recipe.html>

Servings: 8 mini souffles



### INGREDIENTS

4 eggs  
1 1/2 pumpkin puree  
1/2 cup sugar + 1/4 cup sugar  
1/2 half and half  
1/4 teaspoon ground allspice  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/4 teaspoon salt  
1/4 teaspoon cream of tartar

### STEPS

1. Separate the eggs into two clean mixing bowls, placing the egg whites in a metal bowl. Allow the eggs to come to room temperature for 20 minutes.
2. Preheat the oven to 375°F. Coat 8 individual serving ramekins with melted butter. An easy way to do this is to place a teaspoon of butter in one ramekin and melt it in the microwave. Use a pastry brush to distribute the butter and coat the other ramekins.
3. Using a wooden spoon, mix together thoroughly the egg yolks, pumpkin puree, ½ cup sugar, half and half, spices and salt.
4. Add the cream of tartar to the egg whites. Using a hand-held electric whisk, begin whisking the egg whites on low. As the egg whites begin increasing in volume, gradually increase the speed of the mixer. When the egg whites form soft peaks, gradually add in the ¼ cup of sugar. Continue beating until the egg whites are stiff and shiny.
5. Blend about a cup of the egg whites with the pumpkin mixture to lighten it up. Add the rest of the egg whites on top of the pumpkin mixture, and use a rubber spatula to gently fold in the egg whites. Do this with a light touch and quickly - no more than a minute of folding should be needed. If it looks like there are some areas that are not blended, don't worry.
6. Use a ladle to gently fill the ramekins with the egg mixture. Place all of the ramekins on a cookie tray and place the tray in the oven. Bake for 17 minutes at 375°F - no peeking!
7. Remove from the oven and serve immediately. If you place the ramekins on small plates they will be easier to serve.

## Maple Pumpkin Flan

<https://www.davidlebovitz.com/maple-pumpkin-flan-recipe/>

Servings: 8

### INGREDIENTS

For the maple caramel

- 3/4 cup (150g) sugar
- 1/3 cup (80ml) dark amber maple syrup
- 1/3 cup (80ml) water
- 1/2 teaspoon flaky sea salt or kosher salt

For the pumpkin flan

- 1 14-ounce can (400g) sweetened condensed milk
- 1 12-ounce can (340g) evaporated milk
- 1 cup (250g) unsweetened pumpkin puree
- 1/2 cup (125g) mascarpone
- 5 large eggs, at room temperature
- 1 1/2 teaspoons vanilla extract
- 1 1/2 teaspoons ground cinnamon
- 1/4 teaspoon ground allspice
- grated zest of one orange, preferably organic or unsprayed



### STEPS

1. Make the maple caramel by putting the sugar, maple syrup and water in a small, heavy-duty saucepan fitted with a candy thermometer. Cook over medium heat without stirring, although you can swirl the pan to combine the ingredients at the beginning. It's ready when the temperature reaches 230°F (110°C).
2. Immediately remove from heat, sprinkle in the flaky sea or kosher salt and pour the caramel into an 8-inch (20cm) cake pan (not a springform pan) that has sides at least 2-inches (5cm) high. (See note at end of recipe for other options.) Let cool for until room temperature, about 30 minutes.
3. Preheat the oven to 350°F (180°C).
4. Using a stand mixer with the whip attachment, or by hand in a medium-sized bowl using a sturdy whisk, mix together the sweetened condensed milk, evaporated milk, canned pumpkin and mascarpone until smooth. Whisk in the eggs, vanilla extract, cinnamon, allspice, and orange zest.
5. Place the caramelized cake pan in a roasting pan and pour the custard over the back of the large spoon or spatula into the cake pan, over the caramel. (Pouring it over the spoon or spatula will disperse the liquid so it doesn't disturb the caramel, as it would if it was poured in a steady stream.)
6. Add very hot tap water to the roasting pan so that it reaches halfway up the outside of the cake pan and bake the custard on the middle rack of the oven until just barely set, about 70 to 75 minutes. When done, it'll be slightly jiggly in the center, but set around the edges.
7. Remove the flan from the water bath and let cool completely on a wire rack, then chill 3-4 hours (or overnight), before serving.

8. To serve, run a sharp knife around the outside of the flan to release it from the sides of the cake pan. Lay a serving platter upside down on top of the flan and using both hands, flip the flan and the serving platter over simultaneously. Holding both the cake pan and platter, shake to release the flan. If it doesn't release easily, slip your finger on one side of the flan, near an edge, to break the airlock; you should feel (and hear) the flan release slowly. Don't rush it, but let it release and fall out gently, so it stays together.

## Peach and Berry Bliss Cobbler

<https://www.tasteofhome.com/recipes/peach-and-berry-bliss-cobbler/>

Total Time: 45 minutes Serves 8

### INGREDIENTS

#### Fruit

1/2 cup packed brown sugar  
3 tablespoons cornstarch  
1/4 teaspoon ground mace  
1/4 cup sherry or unsweetened apple juice  
5 cups sliced peeled peaches  
1 cup fresh or frozen blueberries  
1/2 cup chopped pecans  
1 tablespoon butter  
1 tablespoon lemon juice

#### Topping

1 cup all-purpose flour  
1/3 cup sugar  
1-1/2 teaspoons baking powder  
Dash salt  
1/4 cup cold butter, cubed  
1/4 cup milk  
1 egg, lightly beaten



### STEPS

1. In a large saucepan, combine the brown sugar, cornstarch and mace. Stir in sherry until blended. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Add the peaches, blueberries, pecans, butter and lemon juice. Pour into a greased shallow 2-qt. baking dish.
2. For topping, in a small bowl, combine the flour, sugar, baking powder and salt. Cut in butter until coarse crumbs form. Stir in milk and egg. Spoon over fruit mixture.
3. Bake at 400° for 25-30 minutes or until bubbly and a toothpick inserted in the topping comes out clean. Serve warm.

## Spiced Peach Crisp

<https://kneadbakecook.com/blog/2015/7/21/spiced-peach-crisp>

Servings: 6-8

## INGREDIENTS

### Fruit

- 5 cups peaches, sliced in wedges
- ½ cup of brown sugar, packed
- ¼ cup of granulated sugar
- 1 lemon, grated for zest
- 1 teaspoon grated cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon grated nutmeg
- 2 tablespoons flour
- ½ teaspoon salt

### Topping

- ½ cup butter (1 stick), chilled & diced
- ½ cup all-purpose flour
- ½ cup old-fashioned oats
- ⅔ cup brown sugar, packed
- ½ teaspoon salt



## STEPS

1. Preheat the oven to 350°F.
2. In a large mixing bowl, combine peaches with the brown sugar, granulated sugar, lemon zest, cinnamon, ginger, nutmeg, flour and salt.
3. Place cold butter, flour, oats, brown sugar and salt in a medium bowl. Using a pastry blender, fork or your fingers, distribute the butter so it combines with the dry ingredients. The butter should be approximately pea-sized and everything will be thoroughly combined.
4. Pour the peach mixture in a baking dish or ramekins and sprinkle the top of the peaches with the crisp topping. Bake for 20-25 minutes or until the fruit is bubbling and the topping is golden brown. Serve immediately with ice cream, yogurt, or as is.

## Bourbon Molasses Cookies

<https://bakerbynature.com/bourbon-molasses-cookies/>

Servings: 2 dozen

### INGREDIENTS

- |  |   |
|--|---|
| 4 2/3 cups all-purpose flour                   | 2 1/4 cups light brown sugar, packed                    |
| 1 tablespoon baking soda                       | 1 teaspoon vanilla extract                              |
| 1 1/2 tablespoons ground ginger                | 1 teaspoon vanilla extract                              |
| 1 1/2 teaspoons ground cinnamon                | 1/2 teaspoon finely grated orange zest                  |
| 1 teaspoon ground cloves                       | 2 large eggs, at room temperature                       |
| 1/2 teaspoon ground allspice                   | 1/2 cup molasses (not blackstrap)                       |
| 1 TINY pinch finely ground black pepper        | 3 Tablespoons bourbon                                   |
| 1/2 teaspoon salt                              | 1/2 cup granulated sugar (for rolling the cookie dough) |
| 12 ounces unsalted butter, at room temperature |   |



## STEPS

1. In a medium mixing bowl, whisk together flour, baking soda, ground ginger, cinnamon, cloves, allspice, black pepper, and salt. Set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl using a handheld electric mixer, beat together the butter and brown sugar on medium-high speed until the mixture is light and fluffy, about 2 minutes, scraping down the sides as needed. Add in the vanilla and orange zest and beat until combined. Reduce the mixer speed to medium-low. Add in the eggs, one at a time, beating well after each addition. Add in the molasses and bourbon and beat until combined. Gradually add in the dry ingredients and beat until it's evenly incorporated.
3. Cover the bowl and refrigerate for at least 4 hours, and up to 3 days.
4. Preheat oven to 350 (F). Line two large baking sheets with parchment paper; set aside.
5. Roll the dough into 3 Tablespoon sized balls. Fill a small and shallow bowl with granulated sugar. Roll each ball in the sugar until it's completely coated. Place the sugar-coated cookie dough balls on the prepared baking sheets, leaving 2 inches between each ball for spreading.
6. Bake, one tray at a time, for 8 to 10 minutes, or until the cookies have puffed up and have begun to slightly crack on top. (They will crack more as they cool, so don't over bake!)
7. Remove from the oven and place the pan on a cooling rack. Cool cookies for 5 minutes on the baking sheet, then carefully transfer the cookies to a separate cooling rack to cool completely. Repeat with remaining cookie dough.
8. Serve cookies warm, or completely cool them and store them in an airtight container for up to 4 days. Cookies may also be frozen for up to 3 months.



## Brown Sugar Maple Ginger Cookies

### Half Baked Harvest

<https://www.halfbakedharvest.com/brown-sugar-maple-ginger-cookies/>

Servings: 22 cookies    Total Time: 35 minutes

## INGREDIENTS

1 1/2 sticks salted butter, at room temperature  
3/4 cup dark brown sugar  
2 teaspoons vanilla extract  
1 large egg  
1/3 cup blackstrap molasses  
2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon ground ginger

1/2 teaspoon ground cinnamon  
1/2 teaspoon kosher salt  
3/4 cup semi-sweet chocolate chips

### Maple Glaze

4 tablespoons salted butter  
1/3 cup maple syrup  
1/2-3/4 cup powdered sugar  
1 teaspoon vanilla

## STEPS

1. Position an oven rack in the upper 1/3 of the oven. Preheat the oven to 375° F. Line 2 baking sheets with parchment paper.
2. In a mixing bowl, beat together the butter, brown sugar, and vanilla until light and fluffy, about 3-5 minutes. Add the egg and molasses and mix until evenly combined. Add the flour, baking soda, ginger, cinnamon, and salt, beating until combined. Fold in the chocolate chips.
3. Rub your hands with butter and roll the dough into tablespoon-size balls (if the dough is too sticky, chill for 20 minutes). Place on the prepared baking sheet, spacing the cookies 2 inches apart. Bake for 9-12 minutes or until the cookies are just starting to set around the edges, the centers should be a little doughy. Let cool on the pan.
4. Meanwhile, make the glaze. Melt together the butter and maple syrup in a small pot over medium heat. Remove from the heat and whisk in the powdered sugar, vanilla, and a pinch of salt. Drizzle or dip the glaze over each cookie. Store in an airtight container for up to 5 days.



## Best Clove Cookies

<https://food52.com/recipes/31437-molasses-clove-cookies>



## INGREDIENTS

- 1 1/4 cups (2 1/2 sticks) unsalted butter, softened
- 2/3 cup granulated sugar
- 1 cup dark brown sugar
- 1/2 cup molasses
- 1 1/4 teaspoons kosher salt
- 1 tablespoon cinnamon
- 2 1/2 teaspoons ground cloves
- 2 teaspoons baking soda
- 2 large eggs
- 4 cups (1 pound 2 ounces) white whole wheat flour
- 1 cup turbinado sugar, for rolling dough

## STEPS

1. Preheat oven to 350° F. Line 2 or 3 heavy-duty cookie sheets with parchment paper. (I can fit 8 cookies to a sheet pan, as my pans are quite large, so I use 2 sheet pans.)
2. Using a stand mixer, cream together butter and sugars on medium/low speed for 3 minutes. On low speed, add the molasses, then the salt, spices, and baking soda.
3. Add eggs one at a time at medium/low speed and beat until just combined. Scrape down the sides of the bowl.
4. Add flour and mix on low speed until incorporated, then mix at medium speed for 10 seconds to make sure all of the spices are incorporated.
5. Using a large cookie scoop, scoop dough balls that are about 3 ounces each (smaller than a tennis ball, but bigger than a ping pong ball). With your hands, roll dough into balls to smooth the edges.
6. Roll tops of cookie dough balls in turbinado sugar in a shallow bowl and place sugar-side-up 2 inches apart on parchment-lined cookie sheets. Press balls very gently with the back of a fork or your fingers to slightly flatten. (I use a flat-bottomed, 3 inch-wide measuring cup to press the dough until it's about 2 inches wide and 1 inch high.)
7. At this point, cookies can be frozen and baked off at a later time. Place them in the freezer on the parchment-lined baking sheets overnight or for several hours. (I prefer this freezing method as I'm convinced it produces a chewier cookie, but I could also just be imagining it all.)
8. Bake the cookies, either frozen or unfrozen, for 16 minutes (if you're baking from frozen, remember that they should be placed a few inches apart). Rotate the pans back-to-front and top-to-bottom after the first 8 minutes, then return to oven for 8 more minutes and start checking for doneness. Bake for no more than 18 minutes -- if you over bake the cookies, they won't be chewy. Remove your cookies when the edges feel set and the centers feel not quite done. I usually pull my cookies on the early side, as they continue to cook once removed from the oven. I haven't tried these in a small size, but if you do, bake them for less time.
9. When done, remove from oven, and slide the cookies, parchment and all, onto a cooling rack.
10. Store cooled cookies in an airtight cookie jar or sealed plastic bag. They stay chewy for days.

## Orange Gingerbread Cookies

<https://www.havocinthekitchen.com/orange-clove-cookies/>

Servings: 18-25

### INGREDIENTS

#### Cookies

170 gr. butter, softened  
2 tbsp. honey  
2 tbsp. fancy molasses  
1/2 tsp. salt  
1 large orange, zested  
few dehydrated orange rings, finely chopped (optional)  
1 tsp. cinnamon  
1/2 tsp. ginger or more

1/2 tsp. grated nutmeg  
1/4 tsp. cardamom  
a pinch of clove and allspice, each  
1 tsp. vanilla extract  
2 and 1/2 cups flour  
Glaze:  
1 and 1/4 cup icing sugar  
3 tbsp. orange juice  
2-3 tbsp. Cointreau  
a little pinch of clove

## STEPS

1. In a bowl, using a mixer, cream the butter, honey, molasses, vanilla, and salt on medium speed, around a minute or so.
2. Add the spices and orange zest, beat for 10 seconds to incorporate.
3. Gradually stir in the flour, mixing with a whisk first then with a spoon, until the dough forms; it will be soft and pliable and a tad of sticky. You can always adjust the consistency by dusting with a bit flour or adding a few drops of water or milk – if it's too tough. Cover and refrigerate for 30 minutes.
4. If you are using a cookie stamp, shape a small piece of dough (1 tsp to 1 tbsp.) into a ball. Now, normally it's recommended to roll the dough into the sugar as it will help with releasing the stamped cookie. I did not want to use extra sugar, so I opted for dusting with a bit flour, both the dough ball and the cookie stamp.
5. Press the flour-dusted stamp over a ball of dough also dusted with flour, then firmly press down on the dough, until it flattens and spreads out all the way to the edge of the stamp. Carefully pull the dough off the stamp and set onto the baking sheet. If you have the uneven edges, use a smaller round cookie cutter to cut the pressed cookie and trim off. Reuse the scraps.
6. If you don't have or don't want to use stamps, simply roll out the chilled dough and cut it using cookie cutters.
7. Preheat oven to 350 degrees F (~175 degrees C). Arrange the cookies on lined sheet(s)
8. Bake for about 10-14 minutes (depending on size and your oven) or until edges are browned a little. BUT it is better to slightly underbake them, because they are going to be back in the oven for a few minutes after being glazed.
9. In the meantime, in a small bowl make the glaze by whisking together the icing sugar, orange juice, Cointreau, and cloves. If you don't want to use alcohol, substitute more orange juice. Adjust the consistency – it should be quite thick but still a bit runny (Like runny honey)
10. When cookies are baked, remove them from the oven and let cook few minutes until easy to handle. Quickly dip a cookie into the glaze or simply pour some glaze over each cookie and return them on the baking sheet. Place back in the oven for 2 minutes and turn the heat and let them stay for another minute and so then remove. This method results in crisp and cracking glaze – beautiful and delicious!



## Ginger Crunch

<https://www.davidlebovitz.com/ginger-slice-crunch-shortbread-recipe/>

Servings: 18 bar cookies

## INGREDIENTS

### Cookie base

- 9 tablespoons unsalted butter, room temperature (it should be very soft)
- 1/2 cup (100g) granulated sugar
- 1 1/2 cup (210g) flour
- 1 teaspoon baking powder
- 1 1/2 teaspoons ground dried ginger

### Icing

- 5 tablespoons butter
- 2 tablespoons golden syrup, (sub honey)
- 3/4 cup (90g) powdered sugar
- 1 tablespoon ground dried ginger



#### STEPS

1. Preheat the oven to 375°F (190°C.) Butter an 8x8 pan.
2. In the bowl of a stand mixer, or by hand in a large bowl, make the cookie base by creaming the butter with the sugar until very light and fluffy, about 5 minutes. In a separate bowl, sift together the flour, baking powder, and 1 1/2 teaspoons ginger.
3. Mix the dry ingredients into the creamed butter mixture until well-combined. Turn the dough out onto a lightly floured countertop and knead it until the dough is relatively smooth. (If necessary, dampen your hands to add a bit of moisture to the dough, if it's dry.)
4. Press the dough into the prepared pan and flatted the surface, then bake the dough for 20 minutes, until it's light golden brown.
5. Five minutes before the dough is done, making the icing by heating the 2 1/2 ounces of butter and golden syrup in a small pan, then mix in the powdered sugar and 1 tablespoon ginger, stirring until smooth.
6. When you take the pan out of the oven, pour the warm icing over the cookie base. Let sit for about 20 to 30 minutes, then remove from the pan and slice while still slightly warm.

## Flourless Chocolate Cardamom Cake

My Persian Kitchen

<http://www.mypersiankitchen.com/flourless-chocolate-cardamom-cake/>

Serves: 8 Prep time: 1 hour 40 mins

#### INGREDIENTS

##### Cake

- 1½ cups semi-sweet chocolate chips
  - 15oz can of chickpeas or garbanzo beans
  - 4 eggs, room temperature
  - ¾ cup sugar
  - ½ tsp baking powder
  - 1 tsp vanilla
  - 1 tsp ground cardamom
- ##### Chocolate Ganache
- ½ cup semi-sweet chocolate chips
  - ¼ cup heavy cream
  - ¼ tsp cardamom
  - 10 medium/small strawberries



#### STEPS

1. Pre-heat oven to 350 degrees.
2. Melt chocolate in a double boiler.
3. Place chickpeas in a colander and rinse thoroughly under cold water. Drain completely. Remove loose skins from the beans. Place in a food processor and mix until the beans are completely mashed and have a smooth consistency.

4. Add eggs and mix for a few seconds. Add sugar, baking powder, vanilla, and cardamom. Mix for a few seconds more. Add melted chocolate and mix well so that all ingredients are well incorporated.
  5. Line the bottom of a cake pan with parchment paper. Spray the walls with canola oil.
  6. Gently pour in the batter in the pan. Bake for 40 minutes or until a tooth pick inserted inside the cake come out clean. Allow to sit in the pan for 10 minutes then carefully remove, and allow to cool on a rack to room temperature.
  7. Cut strawberries in even slices.
  8. Make chocolate ganache by warming cream in a double boiler, add chocolate and mix until completely melted. Add cardamom and mix well.
  9. Carefully spread chocolate ganache on top of the cake. Then decorate with the strawberry slices.
- Raspberries, blueberries or pistachios can be used instead of sliced strawberries.

## Spiced Plum Cake with Toffee Glaze

<https://www.davidlebovitz.com/spiced-plum-cake-recipe-with-toffee-glaze/>

Servings: About ten

### INGREDIENTS

#### Topping

5 medium plums, (12 ounces, 340g)  
 1 cup ( 85g) sliced almonds, blanched  
 or unblanched  
 2 tablespoons flour  
 1/3 cup (60g) packed light brown sugar  
 1/2 teaspoon ground cinnamon  
 1/2 teaspoon ground cardamom  
 2 tablespoons melted butter, salted or  
 unsalted

#### Cake

8 tablespoons (4 ounces, 115g) unsalted  
 butter, at room temperature  
 3/4 cup (150g) granulated sugar  
 1 1/2 cups (175g) flour  
 1/2 teaspoon baking powder  
 1/2 teaspoon baking soda  
 1 1/2 teaspoons ground cardamom  
 1/2 teaspoon salt  
 2 large eggs, at room temperature  
 1 teaspoon vanilla  
 1/2 cup (125ml) buttermilk

#### Toffee Glaze

2 tablespoons butter, salted or unsalted  
 3 tablespoons dark brown sugar  
 3 tablespoons heavy cream  
 pinch of salt  
 1/4 teaspoon vanilla extract

### STEPS

1. Preheat the oven to 350°F (180°C). Butter a 9-inch (23cm) springform cake pan.
2. Halve, pit, and cut the plums into 8 slices.
3. In a small bowl, make the topping by mixing together the sliced almonds, 2 tablespoons flour, light brown sugar, 1/2 teaspoons (each) cinnamon and cardamom, and melted butter, until everything is evenly mixed. Set aside.
4. In the bowl of a stand mixer fitted with the paddle attachment, or by hand in a medium bowl, beat the butter and sugar until light and fluffy, about 3 to 5 minutes.
5. In a separate bowl, whisk together the flour, baking powder, baking soda, 1 1/2 teaspoons ground cardamom, and salt.

6. Add the eggs to the creamed butter one at a time, scraping down the sides of the bowl after each addition to make sure they're mixed in. Add the vanilla extract. Stir in half of the dry ingredients, then the buttermilk, then the rest of the dry ingredients, mixing just until combined. Do not overmix.

7. Spread the batter into the prepared cake pan. Strew the plums over the top in an even layer, then spread the almond topping over the plums. Bake until the center just feels set, about 55 minutes to one hour. (A toothpick inserted into the center should come out clean of any cake batter.) If the top is browning too fast, drape a sheet of aluminum foil over the cake pan and finish baking. Let the cake cool completely then remove the sides of the springform pan.

8. To make the toffee glaze, mix the butter, dark brown sugar, cream, salt, and vanilla in a small saucepan. Bring to a boil, stirring gently. Reduce the heat and cook at a low boil for 1 minute. Remove from heat and drizzle the toffee over the cake. The cake is best served at room temperature. Add a dollop of whipped cream or vanilla ice cream, if you wish.



## 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

### STEPS

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.

## Quatre Epices Blend

<https://www.worldspice.com/recipes/quatre-epices>

### INGREDIENTS

1-3/4 tsp black pepper	1 tsp cloves
1-3/4 tsp white pepper	1/2 tsp mace powder
1-3/4 tsp nutmeg	1 tsp cinnamon

In a small bowl, thoroughly mix all of the spices together. This will keep in a jar with a good rubber seal for a few months. For even fresher flavor, keep the cloves, black pepper and white pepper whole. Mix them in with the nutmeg, mace powder and cinnamon and store in a jar. You can then grind however much your recipe calls for when you need it.

## Quatre Epices Cake

<https://www.silkroaddiary.com/quatre-epices-cake/>

From Sunset Magazine

### INGREDIENTS

#### Cake

1/2 cup butter, softened  
 1 cup packed brown sugar  
 Zest of 1 orange  
 2 large eggs  
 1-1/3 cups flour  
 2 tsp ground Quatre Epices  
 2 Tbsp unsweetened cocoa powder  
 1 tsp baking powder  
 1/2 tsp baking soda  
 1/2 tsp salt  
 1/2 cup buttermilk

#### Frosting

2/3 cup butter  
 1/4 cup honey  
 1 tsp ground Quatre Epices  
 2 Tbsp half-and-half  
 1-1/2 Tbsp lemon juice  
 3 cups powdered sugar  
 2/3 cup chopped toasted walnuts



## STEPS

### Cake:

1. Preheat oven to 350°F. Butter and flour a 9-inch square baking pan. In large bowl, beat softened butter, brown sugar and zest until fluffy. Add eggs and beat batter until blended.
2. In a separate bowl, sift together flour and remaining dry cake ingredients.
3. Blend into batter at low speed one third of dry mix and half of buttermilk, alternately, until both have been mixed in.

Spread batter in pan. Bake until toothpick inserted in center comes out clean, 25 to 30 minutes.

4. Remove from oven and let cool on rack 10 minutes. Loosen cake from pan with slender spatula, and invert gently onto rack, then re-invert onto another rack and allow to cool completely before frosting.

### Frosting:

1. Set medium saucepan over medium-low heat. Cook butter until deep golden brown, swirling occasionally, 10 to 15 minutes. Pour into a mixer bowl and allow to cool.
2. Chill butter bowl until butter is firm enough to beat, about 30 minutes. Add remaining frosting ingredients, except for nuts, and beat until fluffy, 1 to 2 minutes.
3. Split cake horizontally with long serrated knife. Lift off top layer with 2 large spatulas and carefully set aside. Set bottom layer on platter, and spread upper surface with half of frosting. Replace top layer, and spread upper surface with remaining frosting. Sprinkle with nuts.



## Incredibly Moist and Easy Spice Cake

<https://prettysimplesweet.com/spice-cake/>

Servings: 16

## INGREDIENTS

### Cake

1 and ¼ cups (170g) all-purpose flour, sifted  
1 teaspoon baking powder  
½ teaspoon baking soda  
¼ teaspoon salt  
1 teaspoon ground cinnamon  
½ teaspoon ground ginger  
¼ teaspoon ground nutmeg  
¼ teaspoon ground cloves  
2 large eggs  
½ cup (100g) granulated sugar  
¼ cup (50g) dark brown sugar

¼ cup (60 ml) canola oil  
½ cup (120 ml) unsweetened applesauce  
½ cup (120 ml) buttermilk  
½ teaspoon pure vanilla extract  
Cream Cheese Frosting (optional)  
4 oz. (115g) cream cheese, softened to room temperature  
¼ cup (½ stick/55g) unsalted butter, softened to room temperature  
1 and ½ cups (175g) powdered sugar, sifted  
½ teaspoon pure vanilla extract  
pinch of salt



#### STEPS

1. Preheat oven to 350°F/180°C. Grease an 8×8-inch pan.
2. In a large bowl sift together flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg, and cloves. Set aside.
3. In a medium bowl whisk eggs, granulated sugar, and brown sugar until well combined for about a minute. Add oil and whisk until combined. Add applesauce, buttermilk, and vanilla extract and mix until well combined. Pour the mixture into the flour mixture and mix as little as possible, just until combined and smooth.
4. Pour the batter into prepared pan. Bake for 30-40 minutes or until a toothpick inserted into the center of the cake comes out clean. Allow cake to cool completely.
5. Make the frosting: In the bowl of an electric mixer fitted with the paddle attachment, beat cream cheese and

butter on medium speed until smooth and creamy, 1-2 minutes. Add 1 cup powdered sugar, vanilla extract, and salt, and beat on low speed for 30 seconds, then on high speed for 1-2 minutes until smooth and fluffy. If you want a thicker frosting, add ½ cup more powdered sugar. Frost cake with the frosting.

6. Store cake in an airtight container in the refrigerator for up to 5 days. Cake is best served at room temperature.

7. For a 9×13-inch cake, double the recipe (both cake and frosting) and bake for 45-50 minutes. The cake stays moist and flavorful for a few days, so you can make it 1-2 days ahead.

## Cherry Poppy Seed Cake

<https://www.davidlebovitz.com/cherry-poppy-seed-cake-recipe/>

#### INGREDIENTS

##### Streusel:

1/4 cup (35g) flour  
2 tablespoons old-fashioned oats, rolled  
2 tablespoons light or dark brown sugar  
2 teaspoons poppy seeds  
1/4 teaspoon ground cinnamon or cardamom  
pinch of salt  
2 tablespoons butter, at room temperature

##### Cake:

1 1/2 cups (210g) flour

1 1/2 teaspoons baking powder, preferably aluminum-free  
2 tablespoons poppy seeds  
1/2 teaspoon salt  
3/4 cup (150g) granulated sugar  
grated zest of 2 large lemons  
1/2 cup (125ml) neutral vegetable oil, such as canola or grapeseed  
3 large eggs, room temperature  
1 cup (225g) plain whole milk yogurt  
2 tablespoons freshly squeezed lemon juice  
1 1/2 cups (210g) pitted cherries, sweet or sour (fresh or frozen)

## STEPS

1. Preheat the oven to 350°F. Butter a 9-inch (23cm) loaf pan, dust with flour, and tap out any excess.
3. Make the streusel by mixing the 1/4 cup flour, oats, brown sugar, poppy seeds, cinnamon or cardamom and salt in a small bowl. Add the butter and use your fingers to break the butter into small pieces, until the streusel is in small bits. Set aside. To make the cake, whisk the flour, baking powder, poppy seeds and salt together in a small bowl.
4. In a large bowl, rub the sugar and lemon zest together very well with your fingers, encouraging the lemon oil to saturate the sugar. Whisk in the oil, eggs, yogurt and lemon juice. Add the flour mixture all at once, stirring with a rubber spatula until it's almost completely incorporated. Fold in half of the cherries and scrape the batter into the prepared pan.
6. Dot the remaining cherries over the top and sprinkle with streusel. Bake the cake until golden brown on top and it feels set in the center, about 45 to 50 minutes. Mine took closer to the 50 minute mark, and several readers noted theirs took up to 70 minutes. (You can insert a toothpick in the center to check for doneness as well. When it comes out clean of crumbs, the cake is done.)
7. Let the cake cool on a wire rack. When cool, run a knife along the outside of the cake to help it release from the pan and tip the cake out of the pan.



## Apple Snacking Spice Cake

<https://www.foodgal.com/2012/11/best-apple-cake-ever-courtesy-of-pastry-chef-joanne-chang/>

Servings: (Makes one 10-inch round cake)



## INGREDIENTS

1 cup unbleached all-purpose flour  
3/4 cup cake flour  
1 1/2 teaspoons baking soda  
1/2 teaspoon kosher salt  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/8 teaspoon ground cloves  
1 1/2 cups granulated sugar  
3/4 cup unsalted butter, at room temperature  
2 eggs  
4 cups peeled, cored and chopped Granny Smith  
1/2 cup raisins (or dried mulberries)  
1 cup pecan halves, toasted and chopped  
Confectioners' sugar for dusting

## STEPS

1. Position a rack in the center of the oven, and heat the oven to 350 degrees. Butter and flour a 10-inch round cake pan.
2. In the bowl of a stand mixer, sift together the all-purpose flour, cake flour, baking soda, salt, cinnamon, ginger, and cloves. (Or, sift together in a medium bowl if using a handheld mixer.) Fit the mixer with the paddle attachment. Add granulated sugar and butter to the flour mixture and beat on medium speed for about 1 minute, or until butter is fully incorporated into the dry ingredients. Stop the mixer several times to scrape the paddle and the sides of the bowl to make sure all of the butter is mixed in. Add eggs and mix on low speed for 10 to 15 seconds, or until fully incorporated. Then, turn the mixer to medium-high speed and beat for about 1 minute, or until batter is light and fluffy.
3. Using a rubber spatula, fold in the apples, raisins and pecans. The batter will be very stiff and thick. It will look like too many apples and not enough batter, but that's okay. Scrape all of the batter into the prepared pan, then spread it evenly to fill the pan.
4. Bake for about 1 hour and 15 minutes, or until the cake feels firm when you press it in the middle and the top is dark golden brown. Let the cake cool completely in the pan on a wire rack.
5. Invert the cake onto a serving plate, lifting away the pan, and then invert the cake again so it is right-side up. Slice and plate, then dust the slices with confectioners' sugar.

## Kulfi

<https://www.tasteofhome.com/recipes/kulfi/>

Servings: 6 Prep time: 30 minutes plus freezing



## INGREDIENTS

- 1 can (14 ounces) sweetened condensed milk
- 1 cup whole milk
- 1 cup heavy whipping cream
- 1/4 cup nonfat dry milk powder
- 1/2 teaspoon ground cardamom
- 1/4 teaspoon sea salt
- 1 pinch saffron threads or 1/4 teaspoon ground turmeric (optional)
- 1/4 cup chopped cashews, toasted
- 1/4 cup chopped shelled pistachios
- 1/4 teaspoon almond extract

## STEPS

1. In a large heavy saucepan, whisk milks, cream, milk powder, cardamom, sea salt and, if desired, saffron until blended. Cook over low heat until mixture thickens slightly, about 15 minutes, stirring constantly. Do not allow to boil. Remove from heat. Strain through a fine-mesh strainer into a small bowl; cool.
2. Stir in cashews, pistachios and extract. Transfer to six 4-oz. ramekins. Cover and freeze for 8 hours or overnight. If desired, serve with additional nuts.

## Nutmeg Ice Cream

<http://globaltableadventure.com/recipe/recipe-ever-so-nutmeg-ice-cream/>

Servings: 4

### Ingredients

- 2 1/2 cups milk
- 1 1/2 cups heavy cream
- 1 tsp whole nutmeg (freshly ground)
- 1 cup sugar
- 3 egg yolks

### STEPS

1. Heat the milk and heavy cream with half of the sugar, reserving the rest for later, and 1 tsp freshly ground nutmeg. Remove from heat when the sugar is dissolved. Do not boil.
2. Whisk together the yolks with the remaining 1/2 cup sugar until pale yellow and thickened.
3. Stream a few tablespoons of the hot milk mixture into the egg yolk mixture and whisk to combine.
4. Pour this mixture back into the pot. Return to heat and cook over a medium-low flame until thickened (this will usually happen a minute or so after the first bubbles break through). Stir continuously. Once thickened, strain through a sieve.
5. Chill and prepare according to manufacturer's instructions.



GlobalTableAdventure