



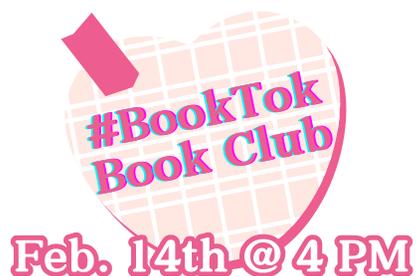
We'd love to see your successes (and fun fails)!
Share your photos, opinions, and tips on our
Facebook page. Let's spice things up together!

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You can always email your pictures and
thoughts to us at:
librarian@parkcitypubliclibrary.com

*Spice of the Month Kits are free, but supplies
are limited. Please, only one kit per household.*

Check out what's happening at the library!



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Spice up your life!

The library will have take-and-make
kits to pick up at the beginning of
each month.

Each kit includes:

- Packet of the featured spice
(enough for two recipes)
- Information and fun facts
- Two recipes to try at home

COCOA

These facts are cocoa-nuts!

Theobroma Cacao is the tree that produces cocoa beans, and it means “food of the gods.” Carolus Linnaeus, the father of plant taxonomy, named it.

Cacao trees are found only in hot, rainy, tropical climates, 20 degrees north and south of equator, just like vanilla. There are an estimated 1.5 million cocoa farms in West Africa.

The Aztecs used cocoa to create a form of “hot chocolate” or as they called it “xocolatl” which means bitter water. To the Aztec’s, Xocolatl was much more valuable than gold or silver. When Montezuma was defeated by Cortez in 1519, the conquistadors searched his palace and found huge quantities of cocoa beans instead of gold, silver, or precious metals.

It takes 400 cocoa beans to make one pound of chocolate.

The Swiss consume more chocolate per capita than any other nation on earth: 22 pounds each compared to 11 pounds per person in the United States.

Info. from *The National Confectioners Association and Rodelle Kitchen*

Instructions:

1. Bring sugar, butter, milk, cocoa, and salt to a full rolling boil in a saucepan for 2 minutes.
2. Add quick-cooking oats, peanut butter, and vanilla; mix well.
3. Working quickly, drop by teaspoonfuls onto waxed paper and let cool.
4. Enjoy!



Step 2



Step 3

No-Bake Chocolate Oatmeal Cookies

🕒 Total Time: 20 mins

🍪 Yields: 4 dozen



Ingredients:

- 2 cups white sugar
- ½ cup butter or margarine
- ½ cup milk
- 3 tablespoons unsweetened cocoa powder
- 1 pinch salt
- 3 cups quick cooking oats
- ½ cup peanut butter
- 1 teaspoon vanilla extract

Recipe from: AllRecipes

<https://www.allrecipes.com/recipe/10745/no-bake-cookies-iii/>



Rocky Road Sheet Cake

🍪 Makes 1 (13x9-inch) cake



Sheet Cake Ingredients:

- 1 (12-ounce) bag semisweet chocolate morsels
- ½ cup unsalted butter, softened
- 1 (16-ounce) package light brown sugar
- 3 large eggs
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- 1 (8-ounce) container sour cream
- 1 cup hot water
- 2 teaspoons vanilla extract
- ⅔ cup caramel ice cream topping
- Chocolate Fudge Frosting (recipe follows)
- 1 (10.5-ounce) bag miniature marshmallows
- 1 cup salted peanuts

Recipe from: Cooking with Paula Deen

<https://pauladeenmagazine.com/rocky-road-sheet-cake-recipe/>



Sheet Cake Instructions:

1. Preheat oven to 350°. Lightly spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a medium microwave-safe bowl, heat chocolate morsels on high in 30-second intervals, stirring between each, until melted and smooth, about 2 minutes total.
3. In a large bowl, beat butter and brown sugar with a mixer at medium speed until fluffy, about 5 minutes, stopping to scrape bowl. Add eggs, one at a time, beating just until combined after each addition. Beat in melted chocolate just until combined.
4. In a medium bowl, whisk together flour, baking soda, and salt. Gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Gradually add 1 cup hot water in a slow, steady stream, beating just until combined. Stir in vanilla. Spread batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 10 minutes. Pour caramel topping onto hot cake; let stand for 10 minutes. Spread two-thirds of *Chocolate Fudge Frosting* onto cake; sprinkle with marshmallows and peanuts. Drizzle with remaining frosting. Let cool completely. Store in an airtight container for up to 2 days.



Chocolate Fudge Frosting Ingredients:

- 1 (2-pound) package confectioners' sugar
- ¼ cup unsweetened cocoa powder
- ¼ teaspoon kosher salt
- 1 cup heavy whipping cream
- ¼ cup unsalted butter
- 1 teaspoon vanilla extract

Chocolate Fudge Frosting Instructions:

1. In a large bowl, whisk together confectioners' sugar, cocoa, and salt until well combined.
2. In a large saucepan, bring cream and butter to a boil over medium heat. Working quickly, whisk cocoa mixture into cream mixture until smooth; whisk in vanilla. Use immediately.