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



LEGENDS OF KANREAD

AUGUST 18 - OCTOBER 18

The KanShare Consortium libraries present this collaborative
program to explore folklore from around the world.
Each library has a specific folk tale inspiring their event!

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Spice of the MONTH

pumpkin spice

This blend of Pumpkin Pie Spice from

The Spice Merchant contains:

Cinnamon, allspice, cloves, nutmeg,
and coriander

Pumpkin spice refers to a blend of spices used to flavor
pumpkin pie, often combining cinnamon, nutmeg,
ginger, allspice, and cloves.

This spice blend has long been a part of American
baking tradition. In fact, there are two recipes for spice-
filled "pompkin" pie in the 1798 reprint of Amelia
Simmons' cookbook American Cookery, making this
spice blend more than 223 years old.

pumpkin spice

Centuries later, in the 1930s, spice manufacturing companies like Thompson & Taylor Spice Co. and McCormick & Company introduced a revolutionary product: Pumpkin Pie Spice, a pre-blended mix that allowed bakers to buy one spice blend instead of several individual spices. Thompson & Taylor's version, released in 1933, included nine spices. Today, McCormick's blend, originally launched in 1934, contains four: cinnamon, ginger, nutmeg, and allspice.

After the release of the Pumpkin Spice Latte by Starbucks, pumpkin spice became a cultural icon and a symbol of autumn. Since 2003, Starbucks has sold more than 424 million Pumpkin Spice Lattes in the U.S. alone.

Information from *Food & Wine*

Pumpkin Spice Latte

Ingredients

- 2 shots espresso
- 1 cup milk of choice
- 1 to 2 tablespoons pumpkin puree
- 1-2 tablespoons maple syrup
- 1 teaspoon pumpkin pie spice
- 1 teaspoon vanilla extract

Instructions

1. Pour milk into a small pot and heat over medium-low heat until it is hot and almost simmering, but do not boil.
2. Make your espresso and pour it into a large mug or glass mason jar. Add pumpkin puree, maple syrup, pumpkin pie spice and vanilla and stir until well combined.
3. Use a milk frother to froth your milk for about 30 seconds or until foamy, then pour into the mug on top of the pumpkin espresso mixture. Reserve the extra foam, and spoon it on top.



Brown Butter Icing Ingredients

- 1 stick salted butter, at room temperature
- 1 1/2 -2 cups powdered sugar
- 2 teaspoons vanilla extract

Instructions

1. Preheat the oven to 350° F. Line a baking sheet with parchment paper.
2. Add the butter to a skillet set over medium heat. Cook until the butter begins to brown, about 3-4 mins. Remove from heat and transfer to a bowl. Let cool 5 mins or so.
3. To the browned butter, mix in the brown sugar, 1/3 cup pumpkin butter, the egg, vanilla, and espresso powder, mixing until smooth. Add the flour, oats, baking soda, pumpkin spice, and salt.
4. Dollop the remaining 1/3 cup of pumpkin butter over the dough. Gently fold the butter into the dough, being careful to not over-mix. You want streaks of pumpkin.
5. Roll the dough into rounded tablespoon-size balls, it might be a little sticky. Place 2 inches apart on the prepared baking sheet. Gently flatten the dough down. Bake 8 mins. Remove from the oven, rotate, and tap the baking sheet on the counter 1-2 times to flatten. Bake another 2-3 mins or until the cookies are begin to set on the edges.
6. Let the cookies cool on the baking sheet. They will continue to cook slightly as they sit on the baking sheet.
7. Meanwhile, make the icing. Add the butter to a pot set over medium heat. Allow the butter to brown lightly until it smells toasted, about 2-3 mins. Remove from the heat. Whisk in the powdered sugar, vanilla, a pinch of salt. Immediately spread the icing over the cookies, as it will set quickly. Store in an airtight container for up to 5 days.

Recipe from *Ambitious Kitchen*

www.ambitiouskitchen.com/homemade-pumpkin-spice-latte/

Pumpkin Oatmeal Latte Cookies

🕒 Total Time: 40 mins

🍽 Servings: 22



Ingredients

- 2 sticks (1 cup) salted butter
- 1 1/4 cup brown sugar
- 2/3 cup pumpkin butter
- 1 large egg
- 1 tablespoon vanilla extract
- 2-4 tablespoons espresso powder or instant coffee
- 2 cups all-purpose flour
- 2 cups old fashioned oats
- 1 teaspoon baking soda
- **1 1/2 – 2 teaspoons pumpkin pie spice**
- 1/2 teaspoon kosher salt
- Sea salt (optional)

Recipe from: **Half-Baked Harvest**

<https://www.halfbakedharvest.com/pumpkin-oatmeal-latte-cookies/>



Apple Cider French Toast

🕒 Total Time: 8 hrs

🍽 Servings: 12



Ingredients

- 1 loaf French bread, brioche, or challah
- 6 large eggs
- 1 cup apple cider
- 1 cup whole milk
- 1/2 cup packed light or dark brown sugar
- 1/2 teaspoon fresh orange zest
- 1 teaspoon pure vanilla extract
- Pinch of cinnamon
- Pinch of salt

Cinnamon Apples

- 1/4 cup (4 Tbsp) unsalted butter
- 4 medium apples, peeled and sliced into 1/4-inch slices (about 4 cups)
- 1/4 cup apple cider
- 1/3 cup packed light or dark brown sugar
- **1 1/2 teaspoons pumpkin spice**
- 1/8 teaspoon salt
- 3/4 cup pecan halves

Recipe from: **Sally's Baking**

<https://sallysbakingaddiction.com/baked-apple-cider-french-toast/>



Instructions

1. Slice the bread into 1-inch-wide slices. Let the sliced bread sit out uncovered for a few hours or up to 1 day.
2. Grease a 9×13-inch baking dish (or any 3.5–4-quart baking dish), or spray with nonstick spray.
3. In a medium bowl preferably with a pour spout, whisk the eggs, apple cider, milk, brown sugar, orange zest, vanilla extract, cinnamon, and salt together until combined. Set aside.
4. Dip each slice of bread in the egg custard mixture, soaking both sides. Place in the prepared baking dish, lining the slices up next to each other. Pour any remaining custard over the top. Set aside.
5. **Cook the apples:** Melt the butter in a large skillet over medium heat. Add the apples, apple cider, brown sugar, cinnamon, allspice, nutmeg, and salt. Cook for 8 mins, stirring occasionally, until apples have slightly softened. Remove from heat and stir in the pecans.



Instructions Continued...

6. Spoon the apple mixture over the top of the bread slices, and pour any remaining sauce from the skillet over the top of everything.



8. Remove casserole from the refrigerator and preheat oven to 350°F.
9. Bake casserole uncovered for 20 mins, and then cover with aluminum foil and bake for an additional 25–35 mins or until center appears set and is no longer runny. The total time this casserole takes is 45–55 mins.
10. Remove from the oven and cool for 5 mins before serving. Casserole deflates slightly as it cools. Feel free to sift a dusting of confectioners' sugar on top, and/or drizzle maple syrup or salted caramel sauce on entire casserole or on individual servings.
11. Cover leftovers tightly and store in the refrigerator for up to 2–3 days.

