

Did you know...

Pumpkin pie spice is a delicious blend of all your favourite fall spices mixed together to create a beautiful mix of autumnal flavours. You can make your own, or buy premixed pumpkin pie spice, as we have done here. While individual recipes may vary, one can typically find such fall favourites as cinnamon, cloves, nutmeg, allspice, mace and ginger in pumpkin pie spice.

As the Dutch took control of what are known as the Spice Islands in the early 17th century, they began to mix the flavourful spices together, creating various blends. Many variations were created until we have what we call "pumpkin pie spice" today!



Thanks to The Bulk Zone for offering the library a discount on the monthly spices.



Show us what you do with your spices!

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Find photos and past recipes
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Thunder Bay
Public Library

Spice Club



October 2022
Spice of the Month:
Pumpkin Pie Spice

Pumpkin Pancakes

Ingredients:

- 2 cups flour
- 1/4 cup brown sugar
- 3 tsp baking powder
- 1/2 tsp salt
- 2 tsp pumpkin pie spice
- 5 Tbsp butter
- 1 1/2 cup milk
- 2 eggs
- 1 tsp vanilla extract
- 1 cup pure pumpkin

Directions:

- Heat griddle over low heat. Spray with non-stick cooking spray.
- Mix together flour, brown sugar, baking powder, salt and pumpkin pie spice. Set aside.
- Melt butter, then gradually stir together with milk, eggs, vanilla and pumpkin.
- Once wet ingredients are thoroughly mixed, slowly add in dry ingredients, stirring until incorporated.
- Pour about 1/2 cup of batter onto hot griddle. Cook for 1-2 minutes until the edges look dry and bubbles start to pop up in the batter.
- Flip and cook for 1-2 more minutes until slightly browned and cooked in the middle.
- Repeat this process until all of the batter is used.
- Serve warm topped with butter and syrup. Enjoy!

Pumpkin Muffins

Ingredients:

- 1 1/2 cups all purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp pumpkin pie spice
- 1 15 oz can of pure pumpkin, or homemade puree
- 1/3 cup vegetable oil
- 2 large eggs
- 1 1/4 cups plus 1 tbsp sugar, divided
- 1 tsp cinnamon



Directions:

- Place oven rack in middle position and preheat to 350°F. Put liners in 18 cups of two 12-cup muffin pans.
- Whisk together flour, baking powder, baking soda, salt, and pumpkin pie spice in a small bowl. Set aside.
- In a separate bowl, mix together pumpkin puree, oil, eggs, and 1 1/4 cups of sugar on the lowest speed of an electric mixer. Add the flour mixture and continue to mix until just combined.
- Stir together the cinnamon and remaining tablespoon of sugar in a small bowl.
- Divide batter among muffin cups, filling them 2/3 of the way full. Sprinkle the tops of each with cinnamon sugar.
- Bake for 20-25 minutes, until puffed and golden brown. A toothpick should come out clean when inserted in the middle.
- Cool in the pan on a wire rack for 5 minutes, then transfer muffins to a wire rack and cool completely before storing.

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