



Pittsburg Public Library

# Spice Library

December – Cloves

## Spiced Clove Shortbread Cookies

### Ingredients:

- 1 cup flour
- 1/2 cup sugar
- 1/2 cup butter (softened)
- a pinch of salt
- 1/2 tsp ground cloves
- 1/4 tsp cinnamon
- 1/2 tsp vanilla extract (optional)
- 1/4 tsp nutmeg (optional)

Instructions: Preheat oven to 350°F. Mix ingredients, roll into small balls, place on baking sheet, and bake for 10–12 minutes.

Serve: we hear Santa likes these with a glass of milk!



## December – Cloves

Cloves are the dried flower buds of a tropical evergreen tree native to Indonesia. Cloves are known for their strong flavor and aromatic qualities.

### How are Cloves used

- They are used in a wide variety of cuisines, both sweet and savory. Cloves have a long history of use in traditional medicine due to their medicinal properties, such as antiseptic and antioxidant effects. The key active compound is eugenol, which is found in the spice's essential oil and is responsible for many of its effects.

### Historical Value

- Due to their high value and limited origin, cloves were historically the subject of intense trade monopolies.

## What is the Spice Library?

Visit the Pittsburg Public Library each month to pick up the Spice of the Month and a featured recipe by Heather Horton, chef and owner of TOAST in downtown Pittsburg. Each recipe is designed to highlight the unique flavors of the featured spice. Perfect for home cooks and food lovers!

The Spice of the Month will be available at the Patron Services Desk at the Library, with one per family per month, while supplies last. For more information, please call the Pittsburg Public Library at 620-231-8110.

Special thanks to Chef Heather Horton and our friends at TOAST Restaurant!

