

# Community SPICE LIBRARY

PITTSBURG · FRONTENAC

January – Cinnamon

## Spiced Apple Galette

Ingredients:

- 1 store-bought pie crust
- 2–3 apples (thinly sliced)
- 2 tbsp sugar
- ½ tsp cinnamon
- 1 tbsp melted butter

Preheat oven to 375°F. Arrange apple slices in the center of the pie crust, sprinkle with sugar and cinnamon, and drizzle with melted butter. Fold the edges of the crust over the apples, leaving the center exposed. Bake for 25–30 minutes until golden and bubbly.

Enjoy warm as a dessert or breakfast treat. Pair with yogurt, whip topping or vanilla ice cream.

Add a handful of raisins, chopped nuts, or a drizzle of caramel for extra flavor. Make it special with homemade crust or flavored sugar. For crunch, press sliced almonds into the crust.



# January – Cinnamon



Cinnamon has a pungent taste and a very hot, spicy, and aromatic flavor. The flavor can be described as sweet and earthy with a touch of citrus. The flavor of cinnamon can be compared to the deep, rich flavor of cloves.

- Cinnamon comes in sticks, also called “quills,” which are made from the inner bark of *Cinnamomum verum*, known as the Cinnamon Tree. The bark is harvested, rolled into sticks, and dried. Cinnamon powder is made by grinding the dried bark.
- Different types like Ceylon, Cassia (Saigon, Korintje) vary in oil content and flavor, so pick Ceylon for delicate notes and Saigon for bold baked goods.
- Use sticks for steeping and mulled drinks, ground for baking and spice rubs, and store airtight away from light to keep flavor.

## What is the Spice Library?

Stop by Pittsburg Public Library or Frontenac Public Library each month to pick up the Spice of the Month, along with a specially curated recipe by Heather Horton, chef and owner of TOAST. 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 your library, with one per family per month, while supplies last.

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

