



The Etna Library's



Spice of the Month Program

Spice for December, 2025:

Allspice

The name might suggest it is a blend, but allspice is a single spice made from dried berries of the allspice tree which look like peppercorns.

The allspice tree is native to Jamaica, also known as Jamaica pepper and new spice. It was documented by Christopher Columbus during his second voyage to the New World and named by Dr. Diego Chanca. The Europeans thought it combined the flavors of several spices and they introduced it into European and Mediterranean cuisines.

Whole allspice berries are sometimes used in stews and soups and for pickling and brining.

The berries of the allspice tree are not the only useful part of it. The fresh leaves can give an infused flavor to dishes (like a bay leaf). The wood is used to smoke meat and sausages.

<https://www.thespruceeats.com/what-is-allspice-p2-995556>



The Etna Library
130 Etna Road
Etna, NH 03750

www.etna-library.org
(603) 643-3116

Easy Vegan Gingerbread Cookies



Prep Time: 30 min

Cook Time: 10 min

Servings: 24

- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- ½ teaspoon baking soda
- ½ teaspoon ground ginger
- ½ teaspoon ground allspice
- ¼ teaspoon salt
- ½ cup coconut oil, at room temperature
- ⅓ cup molasses
- ¼ cup white sugar
- 1 teaspoon vanilla extract

Directions:

1. Sift flour, baking powder, cinnamon, baking soda, ginger, allspice, and salt into a bowl.
2. Beat coconut oil, molasses, and sugar in a separate bowl with an electric mixer on medium speed until well-combined; add vanilla extract. Stir in flour mixture and mix to form a sticky dough, about 2 minutes. Wrap dough in plastic wrap and chill for 2 hours.
3. When ready to bake, preheat the oven to 350 degrees. Line 2 baking sheets with parchment paper.
4. Roll out dough on a floured surface to a thickness of 1/4 inch. Cut dough into desired shapes with cookie cutters, dipping the cutters into flour as needed so they don't stick to the dough; place them on the prepared baking sheets.
5. Bake in the preheated oven until firm, about 8 to 10 minutes. Cool on the baking sheets briefly before transferring them to a wire rack to cool completely.

Recipe Source:

<https://www.allrecipes.com/recipe/261805/easy-vegan-gingerbread-cookies/>



Enjoy!