

Allspice Information

A Little History

The Mayans were known to use Allspice as an embalming agent & to flavor Chocolate. It wasn't until 1621 that the British named the berry "Allspice", due to its strong aromatic flavor & combined aromas of Cloves, Pepper, Cinnamon & Nutmeg.

-Seed Lip

Why We Love it

Allspice brings a hint of many spices in one with notes of nutmeg, ginger, cinnamon, and clove. Combine with all of these to make a Falltime & wintertime dessert spice. It carries some heat as well.

Match It With

Beans: Chocolate

Nuts: walnut, pistachio, macadamia

Sweet fruits: banana, blackberry, apple, fig, pineapple, pumpkin, pear, peach, apricot, cherry

Spices & herbs: cardamom, pepper, cinnamon, nutmeg, ginger, fennel, clove, vanilla, and rose.

Sweets: brown sugar, maple syrup, honey, pomegranate molasses, caramel, treacle, date syrup

Extract the Flavor

Gently toasting allspice berries before grinding will bring out a fuller flavor.

-A Whisper of Caradomom

Information

Spice up Your Life is a monthly *Take & Make Spice Club Kit* featuring a variety of unique spices, herbs, or blends.

Kits Include

- Information on the featured spice
- Two recipes
- A small packet of featured spice- enough for **both recipe**

Share your experience with us

Once you have created your culinary masterpieces at home, we'd love for you to share photos with us.

Send to reference@townhall.lib.wi.us and you might be featured on the Town Hall Library Website

One-Per-Household

Take & Make Spice Club Kit are free, but supplies are limited. Please, take one kit per household.

Sources



All recipes are from books available for check out through the Bridges Library System

- *A whisper of cardamom: 80 sweetly spiced recipes to fall in love with* / Eleanor Ford.
 - 641.6383 F699 - Muskego Public Library
- *Makerspace Encyclopedia: The baking encyclopedia* / by Zoey Schrader.
 - JUV 641.8 SCH
- Website: Seed Lip
 - <https://www.seedlipdrinks.com/en-us/journal/a-brief-history-of-allspice/>



Take & Make Spice Club Kit



Spice Up Your Life



October Ground Allspice



N76 W31429 Hwy. V V, North Lake, WI 53064
262-966-2933 / www.townhalllibrary.org

Apple & Allspice Puddle Pudding


Ingredients

- 2/3 cup plain flour
- 1 teaspoon baking powder
- **1/2 teaspoon allspice**
- 1/4 teaspoon fine sea salt
- 4 tablespoons unsalted butter, at room temperature
- 1/3 cup castor sugar
- 1 teaspoon vanilla extract
- 2 medium Bramley apples, peeled, cored, and cut into wedges or rounds
- 1/4 cup dark brown soft sugar
- 1 tablespoon golden syrup
- 1 egg
- Scant 1/4 cup Milk

Directions

- Find an ovenproof dish of about 8 cups in capacity. Heat the oven to 375°F.
- Mix together the dry ingredients-flour, baking powder, **allspice**, and salt.
- In a stand mixer, cream the butter and castor sugar until light and fluffy. Beat in the egg, then briefly mix in the spiced flour. Finally, add the milk and vanilla to make a smooth batter. Spread into the oven dish and sit the apple on top.
- Mix the brown sugar and golden syrup with 2/3 cup just-boiled water and stir to dissolve. Pour over the top of the pudding.
- Bake for 35 minutes or until the apple is tender, the sauce bubbling, and the sponge set and springy to the touch.
- Cool for about 10 minutes before serving the warm pudding with cold cream.

Apple & Allspice Puddle Pudding


Tip: 

Go slow and read the directions a couple of times before starting.

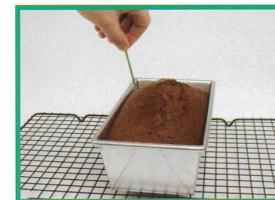


Country Pumpkin Bread



Tip: 

Try adding add pumpkin seeds, raisins, white chocolate chips, etc.



Country Pumpkin Bread

Ingredients

- 2 2/3 cups flour
- 2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1 15-ounce can pumpkin (not pumpkin pie filling)
- 3 cups sugar
- 4 eggs
- 1 cup vegetable oil
- 2/3 cup water
- 2 teaspoons nutmeg
- 2 teaspoons cinnamon
- 1 1/2 teaspoons ground cloves
- **1 teaspoon allspice**
- 1 cup chopped walnuts (optional)

Directions

- Preheat the oven to 325 degrees.
- Whisk together the flour, baking soda, and salt in a mixing bowl. Set this bowl aside.
- In another mixing bowl, combine the pumpkin, sugar, eggs, vegetable oil, water, nutmeg, cinnamon, **ground cloves**, and allspice. Stir just until the ingredients are mixed.
- Stir in the flour mixture. Add the walnuts, if you are using them.
- Pour the mixture into ungreased loaf pans.
- Bake for about 90 minutes. A toothpick inserted in the middle of a loaf should come out clean.
- Cool the bread on a cooling rack for about 15 minutes. Then remove the loaves from the pans and set them on the rack. Let them cool completely.