

**For the spice mixture** - Makes about 4 tablespoons

## **Ingredients**

2-1/2 tablespoons ground cinnamon

2 teaspoon ground cloves

1/2 teaspoon ground allspice

1/2 teaspoon ground coriander

1/2 teaspoon ground green cardamom

1/2 teaspoon ground ginger

1/2 teaspoon ground star anise

1/4 teaspoon ground mace

1/4 teaspoon ground nutmeg

## **Instructions**

Combine the spices together and store in an airtight jar in a cool, dark place for up to one year.

For superior flavour results, grind these spices from whole spices. Using the freshly ground blend within a few days is optimal.