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Spicing:

Up to 1 tsp: fennel, cumin, licorice root, cardamom, fresh ginger, anise

Up to ½ tsp: cinnamon, turmeric

Up to ¼ tsp: clove, dry ginger, black pepper

Pinch: salt

Blends:

Spicy Sweet & Spicy

Cinnamon ¼ tsp Cinnamon ½ tsp

Cardamom ¼ tsp Dry Ginger ¼ tsp

Ginger 1/8 tsp Licorice ¼ tsp

Black pepper pinch Clove pinch

Savory

Fennel ½ tsp

Cumin ¼ tsp

Turmeric ¼ tsp

Salt pinch