

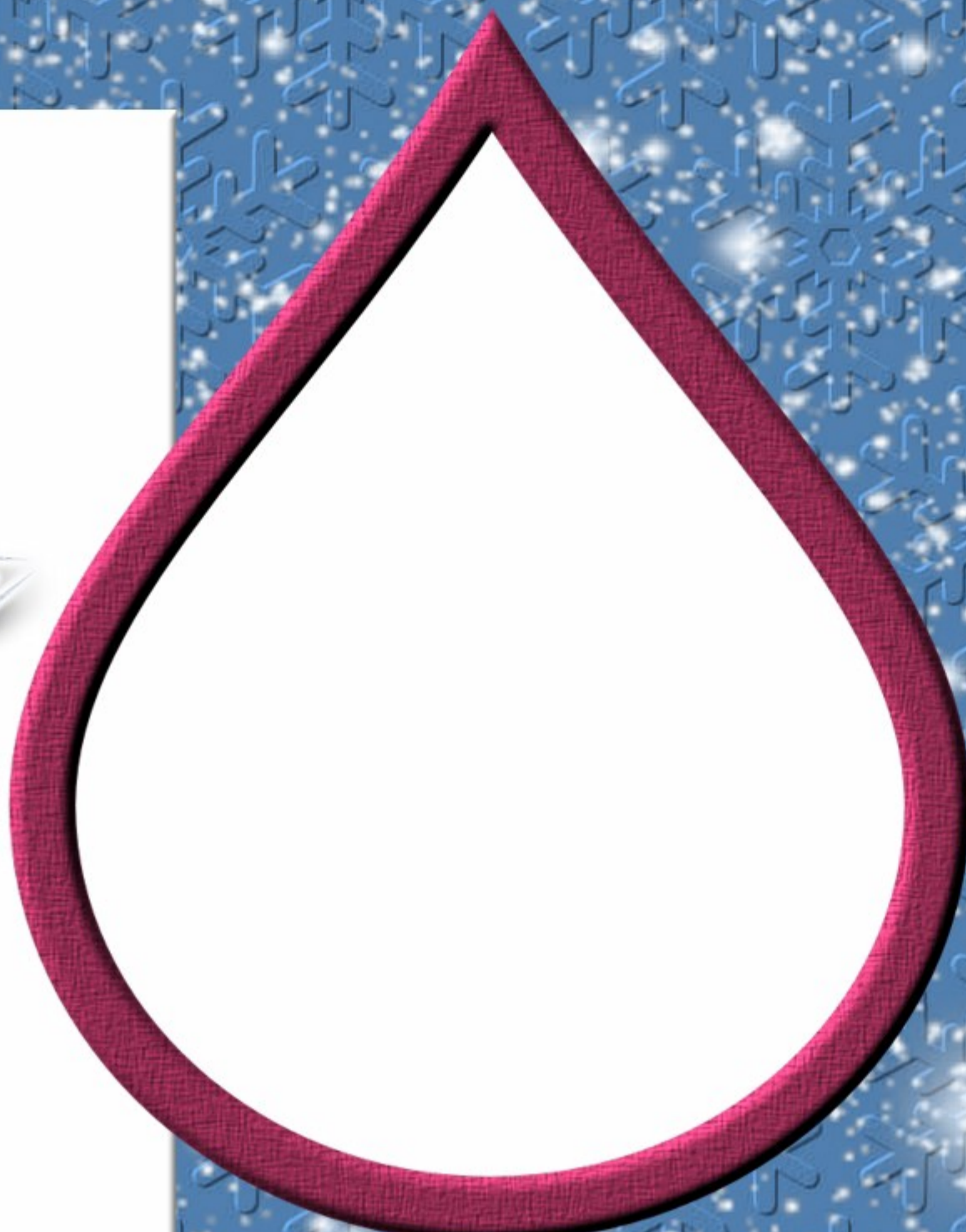
Sugar and Spice Sprinkles

- 7 tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground ginger
- 1 teaspoon ground cardamom
- 1 teaspoon ground coriander
- 1/4 teaspoon ground clove

Mix all ingredients in a small bowl until well mixed. Pour into a 1/2 cup tall, narrow clear jar and attach these instructions to a tag on the jar with ribbon:

Five Spice Sugar:

To use: Sprinkle over buttered toast, sliced fruit or into hot oatmeal. You can also sprinkle over muffin or cookie batters before cooking.



KW
Spice Company
Cinnamon
Net Wt 1.5 oz 42 g



A large white rectangular area with horizontal lines, serving as a space for notes or a recipe.

KW
Spice Company
Nutmeg
Net Wt 1.5 oz 42 g

KW
Spice Company
Ginger
Net Wt 1.5 oz 42 g

KW
Spice Company
Cardamom
Net Wt 1.5 oz 42 g



KW
Spice Company
Coriander
Net Wt 1.5 oz 42 g

KW
Spice Company
Clove
Net Wt 1.5 oz 42 g

