

# Ras el Hanout Blend

## a Moroccan Spice Blend

**Yield:** 1.5 cups

1/4 C ground cinnamon

1/4 C ground coriander

1/4 C ground allspice

2 T ground cayenne pepper

2 T ground white pepper

2 T ground anise seed

2 T ground ginger

2 T ground turmeric

1 T ground nutmeg

1 T ground cloves

1 T ground cardamom

1 T ground black pepper

1 T ground paprika

**Combine all spices** in a large bowl

**Mix thoroughly** until well blended

**Store in an airtight container** in a cool, dry place