Lebkuchengewürz

German gingerbread spice, for use in Pfeffernüsse.

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

1. Combine the spices together and store in an airtight jar in a cool, dark place for up to one year.
2. For superior flavor results, grind these spices from toasted and freshly ground whole spices. Simply heat a dry skillet over medium heat and toast the spices in it until very fragrant. Be careful not to scorch the spices or they will become bitter. Using the freshly ground blend within a few days is optimal.

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