

Bessamen (to end the Sabbath)

1 cup sugar
1 tbsp. grated orange peel
1/2 tsp cinnamon
1/4 tsp nutmeg
1/4 tsp cardamon
1/8 tsp ginger

Heat oven to 200°. Mix all ingredients in 8" x 8" pan. Heat in oven, stirring occasionally, 15 minutes. Cool pan on wire rack. Pour *cooled* combination into blender. Blend on low speed until sugar is fine. Store in tightly covered jar in cool, dry place. Use to sweeten applesauce, fresh apples, or sprinkle on pancakes or French toast. You might also like to try it as a sweetener in your tea.

If this is too much trouble, prepare any mix of nice-smelling spices.