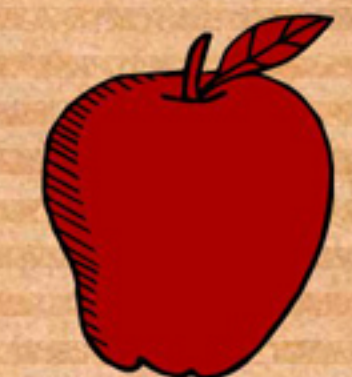
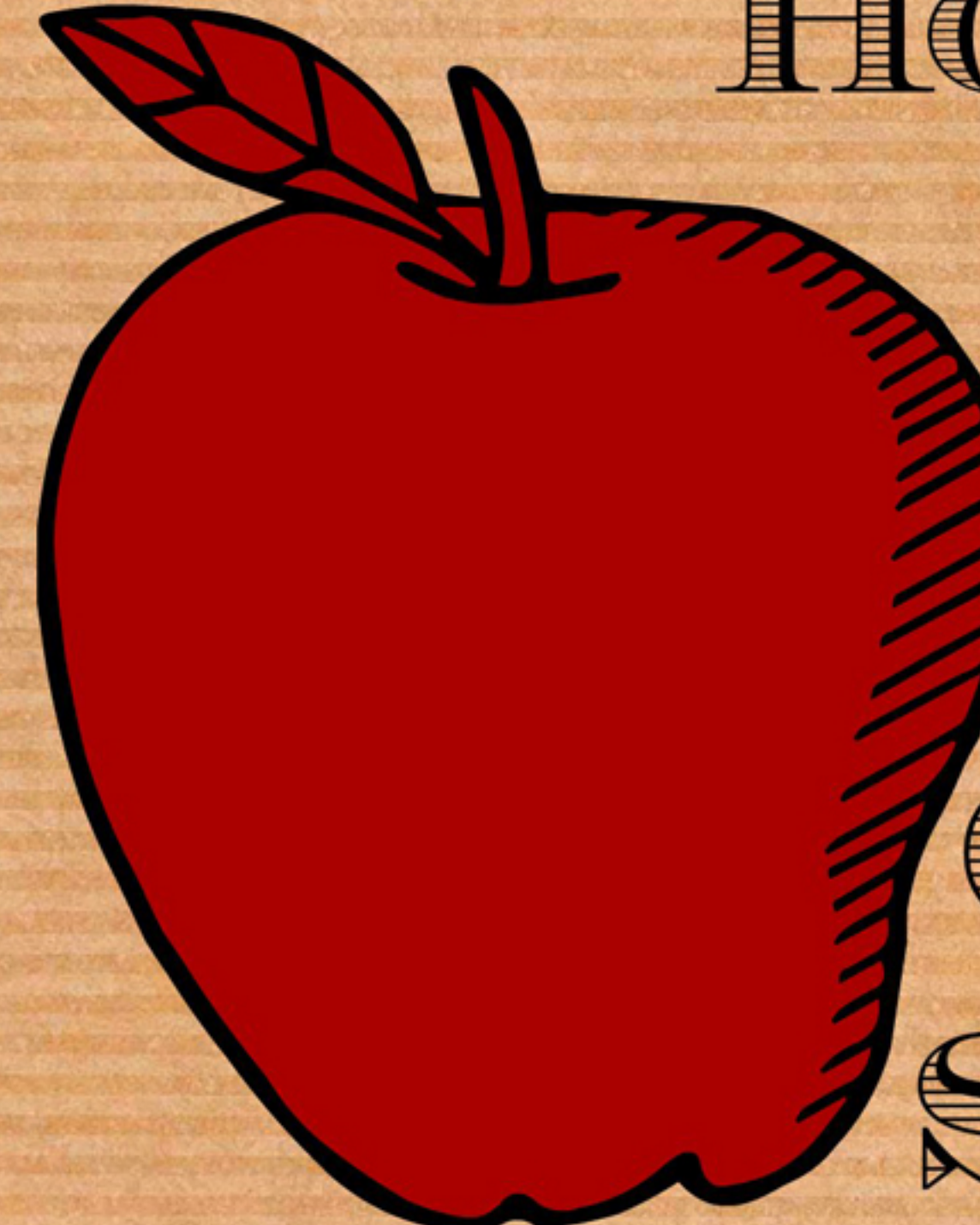



HOT  
APPLE  
CIDER  
CINNAMON  
SPICE MIX



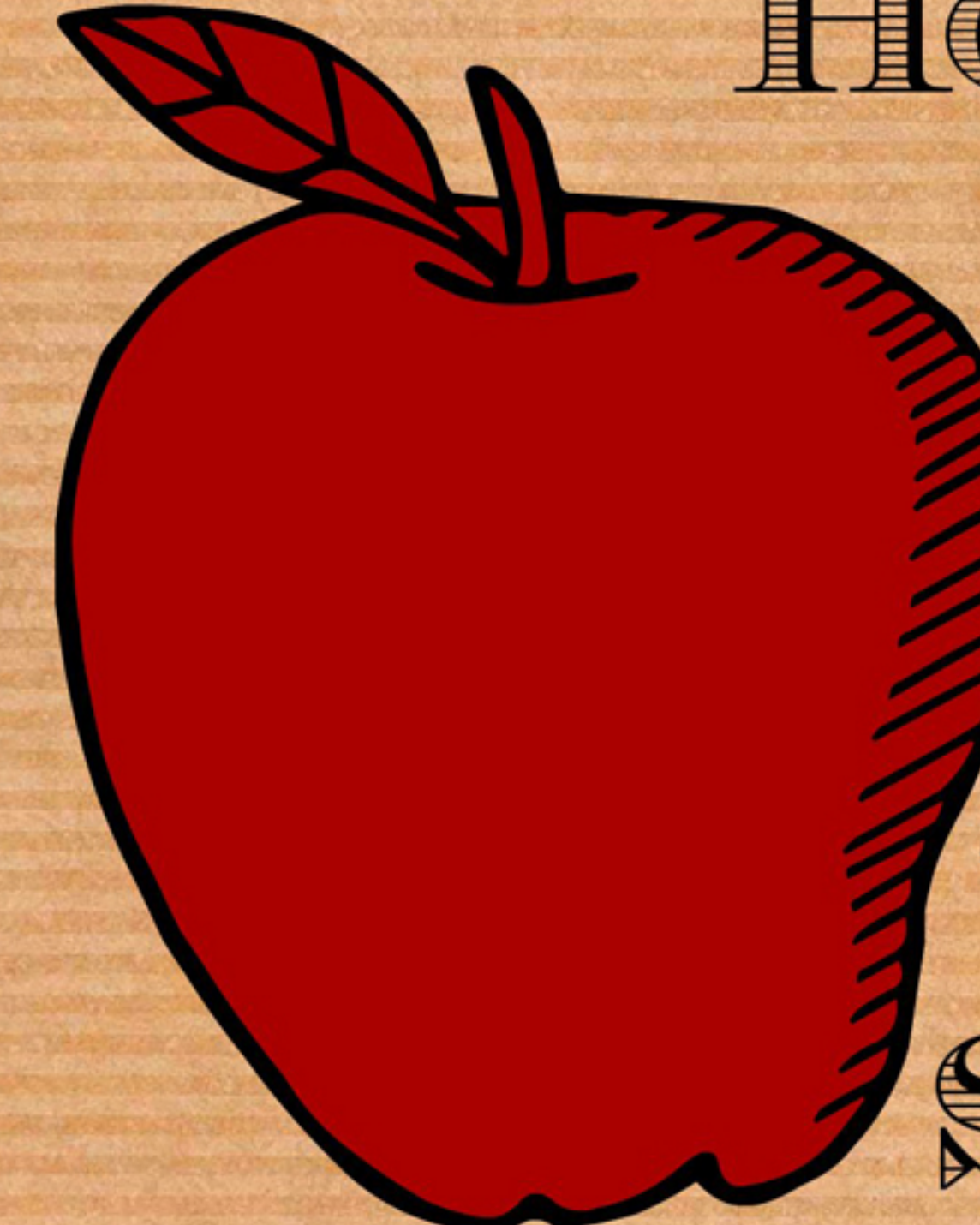
Add 1 tablespoon to 1 quart hot apple juice or red wine, stir until dissolved and enjoy!



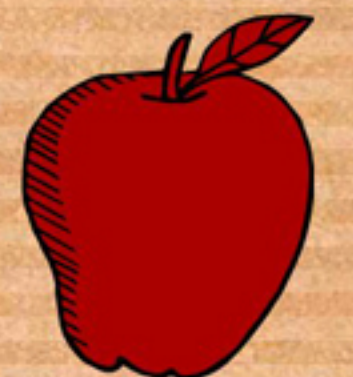
HOT  
APPLE  
CIDER  
CINNAMON  
SPICE MIX



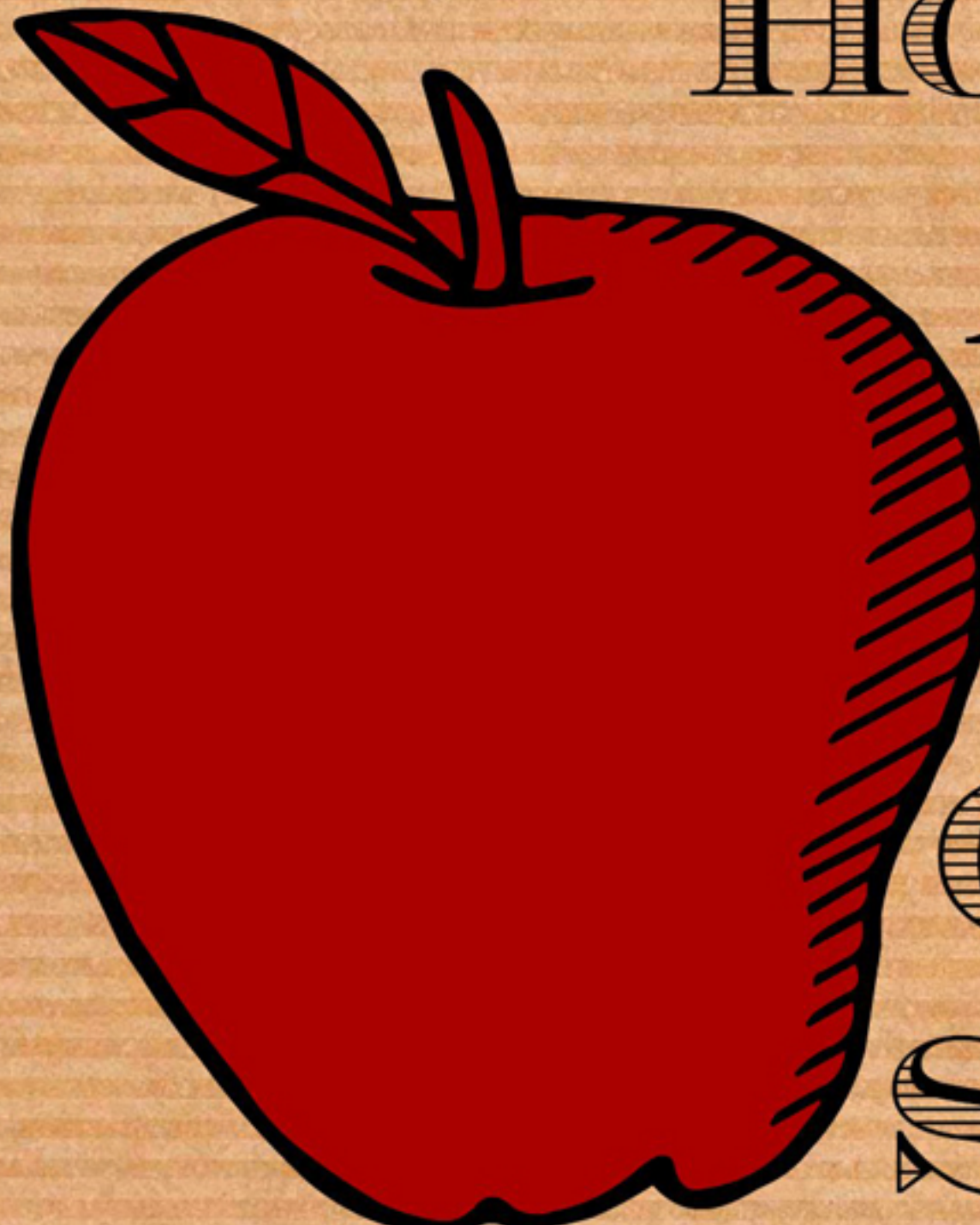
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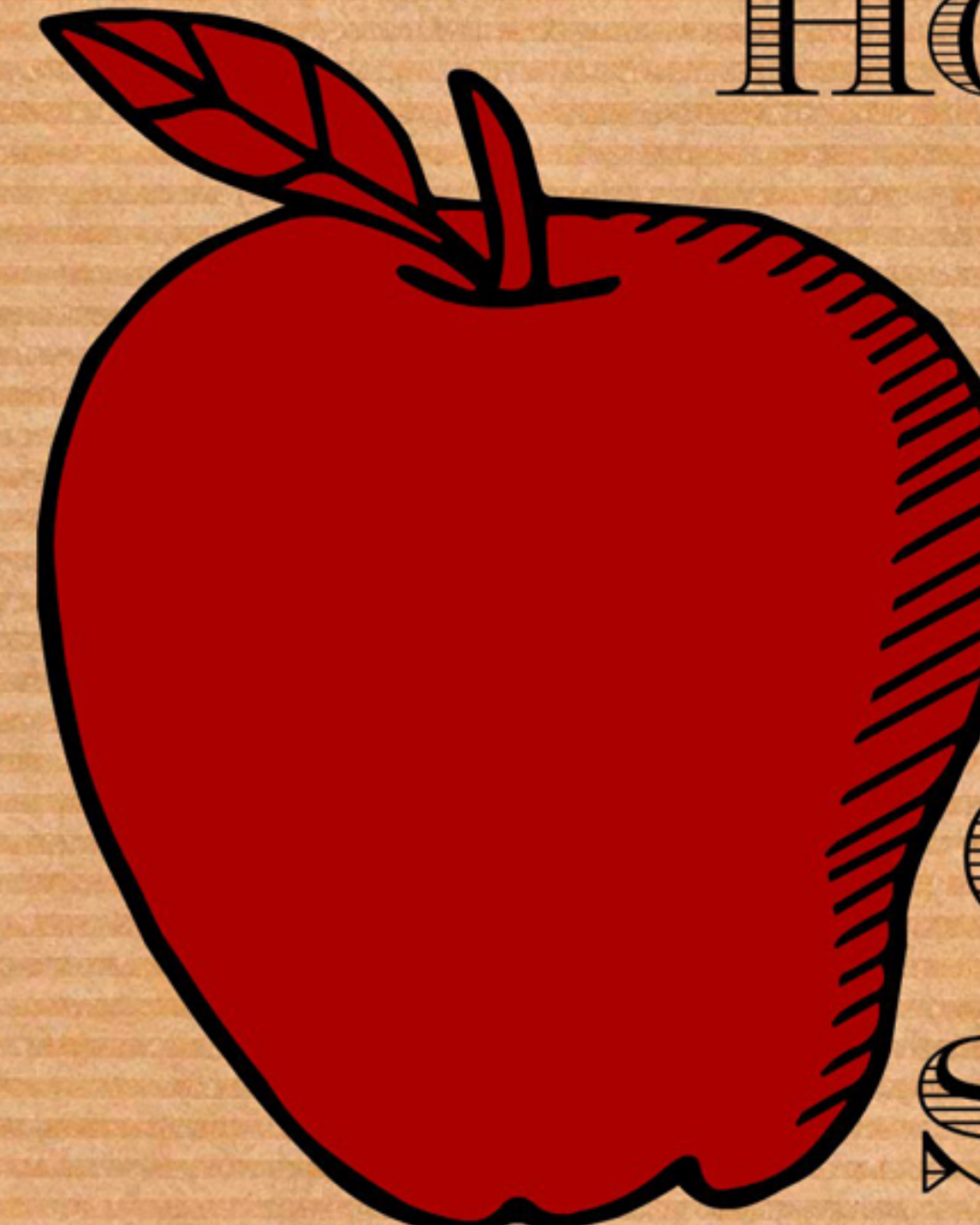
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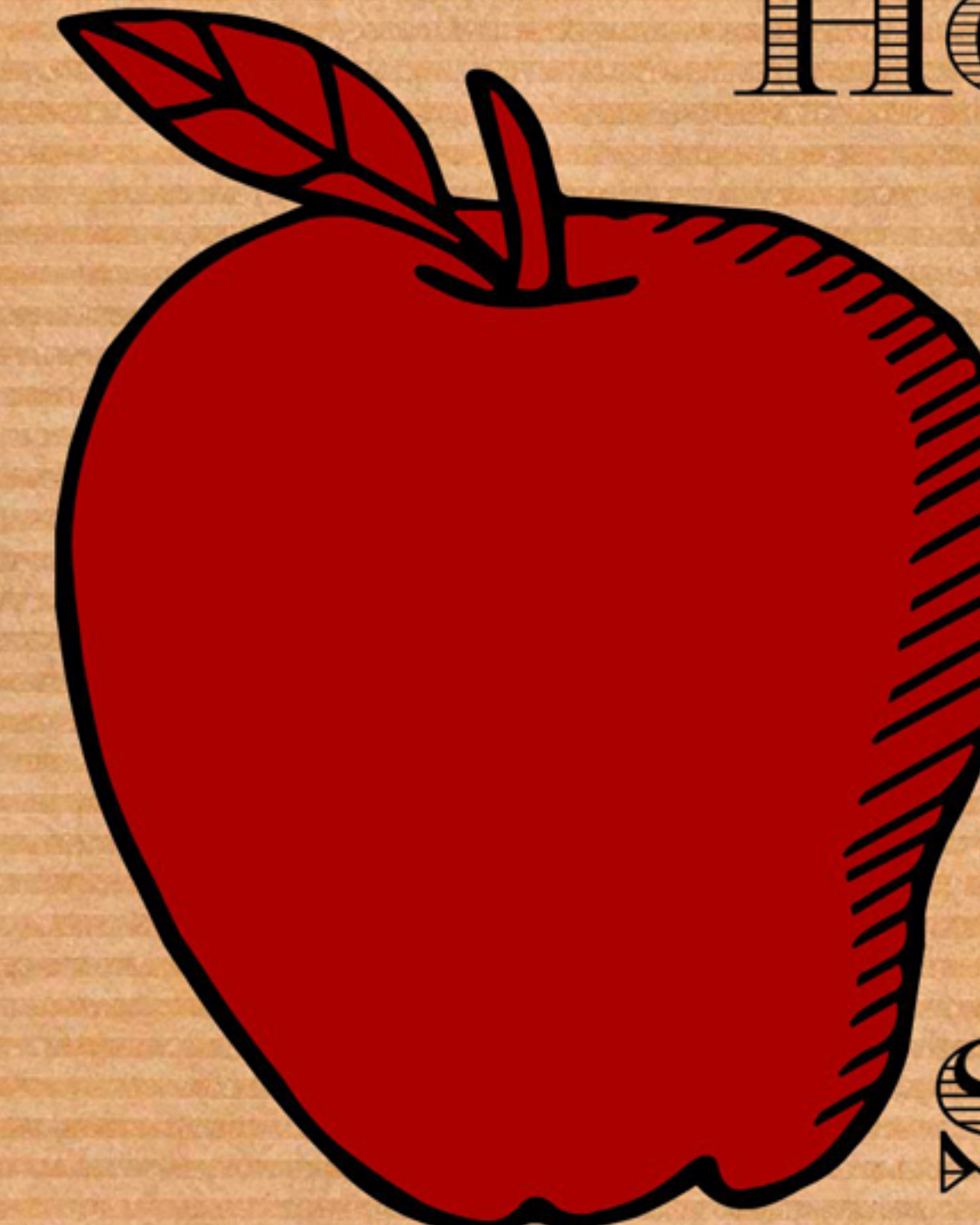
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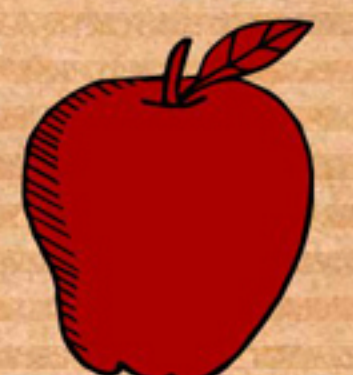
HOT  
APPLE  
CIDER  
CINNAMON  
SPICE MIX



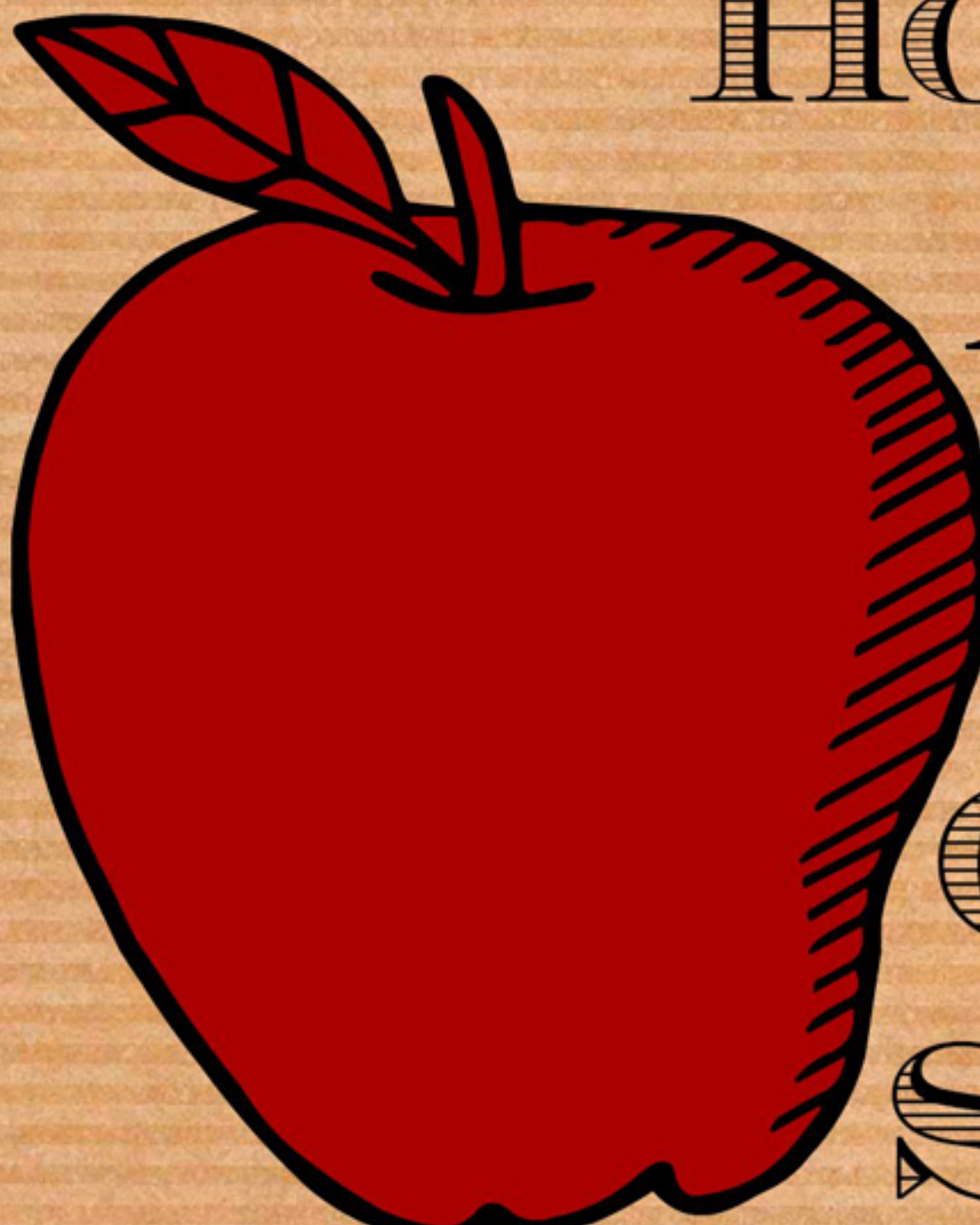
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CIDER  
CINNAMON  
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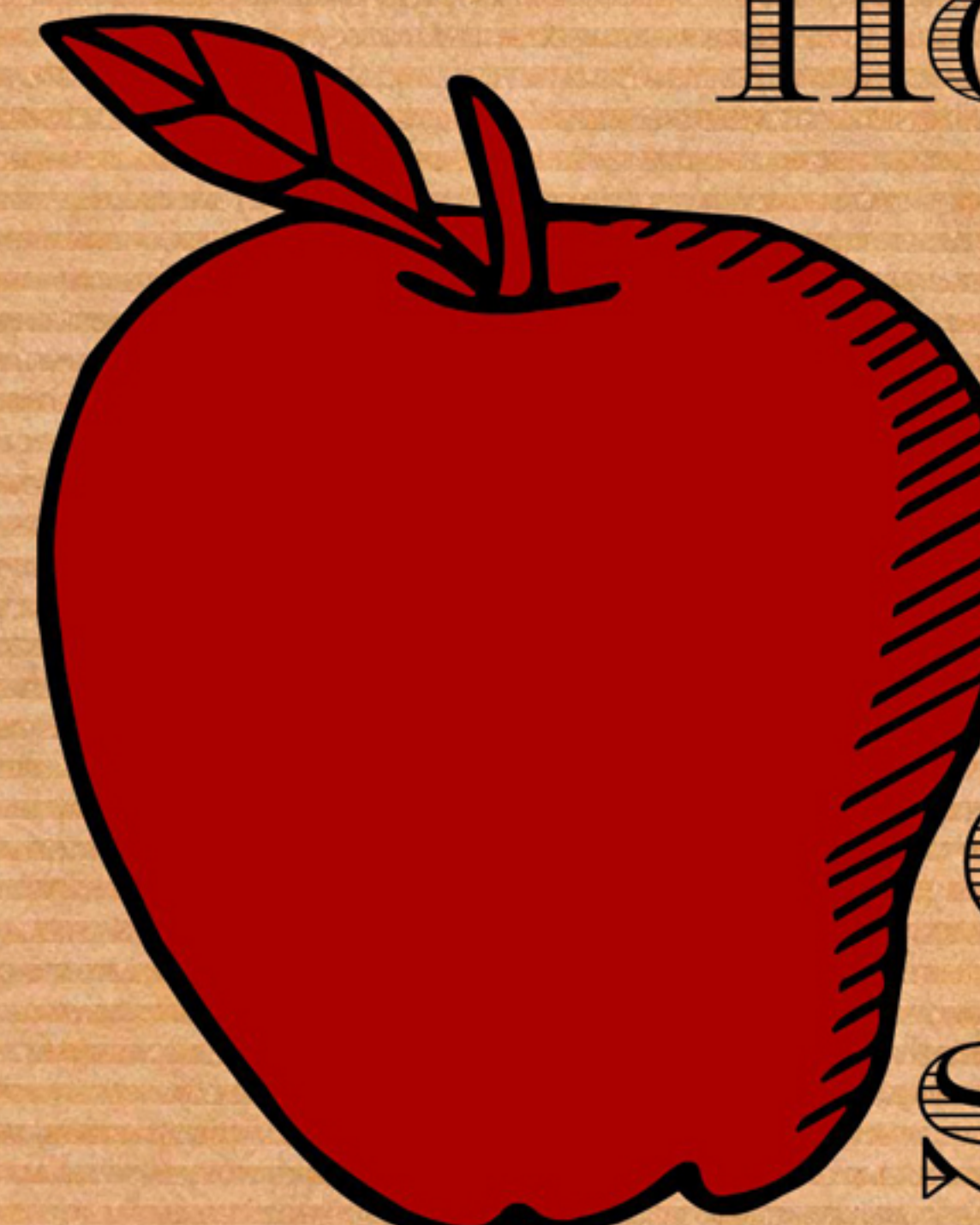
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SPICE MIX



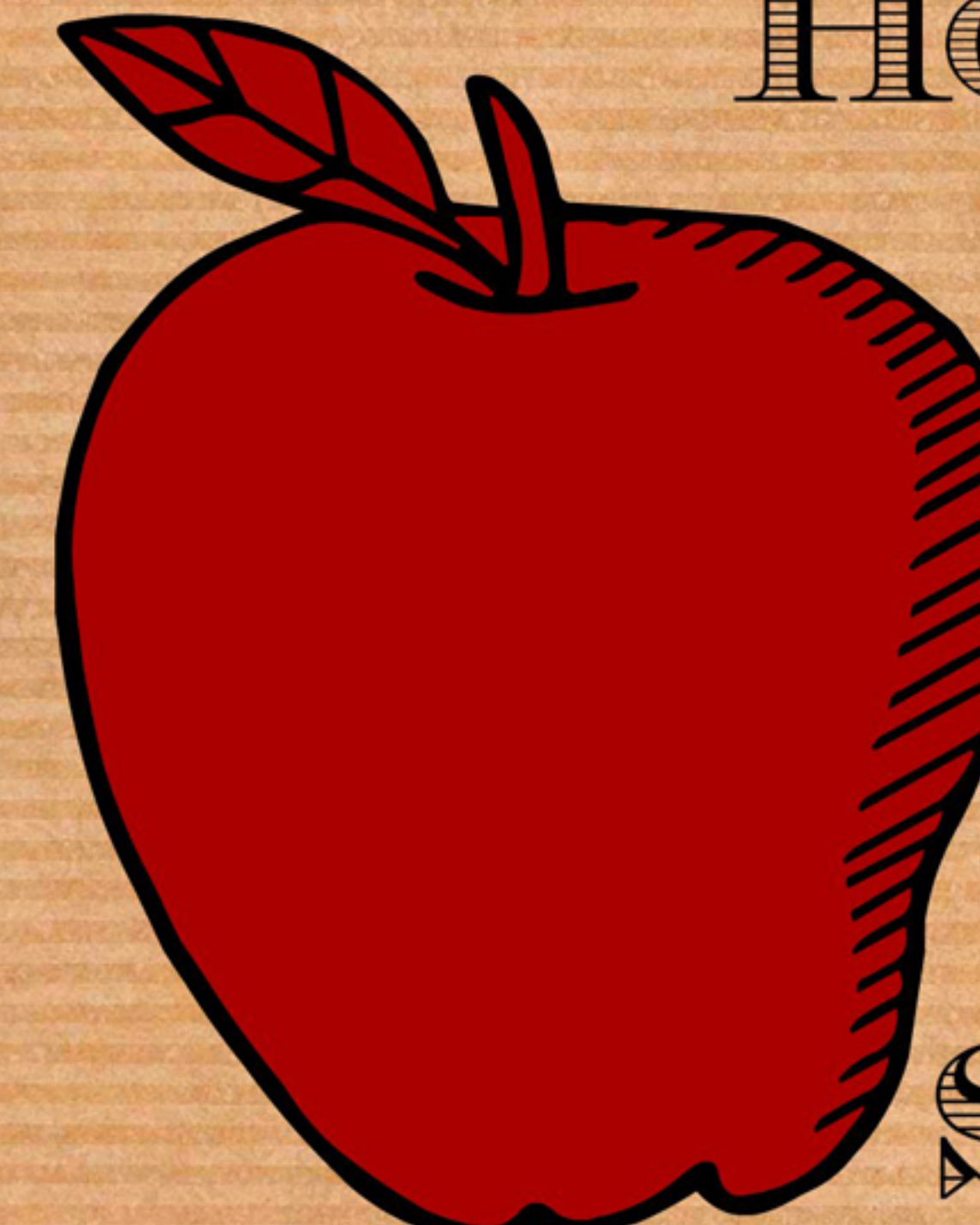
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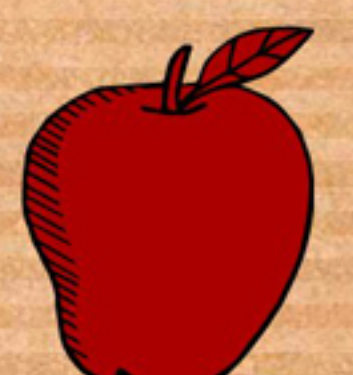
HOT  
APPLE  
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SPICE MIX



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CINNAMON  
SPICE MIX



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