



Yule Spiced Tea

Glitter Witch Garden Kitchen Recipe Card

INGREDIENTS:

- 1 Liter of Water
- 9 oz of Black Tea *or* 3 Black Tea Bags
- 2 tsp of Cinnamon *or* 2 Cinnamon Sticks
- 2 tsp Ground Nutmeg *or* equivalent grated
- 1 thumb *or* 2 inch piece of Fresh Ginger
- ½ an Orange

DIRECTIONS:

- Slice the ginger into strips and the orange into slices.
- If you're using loose leaf tea pack it into a separate tea ball, reusable tea bags, or something else that will allow you to remove it separately from the spices.
- Put all the ingredients into the pot and cover with boiling water then leave to steep for five minutes.
- After five minutes remove the tea and allow to steep for a further five minutes before pouring.
- While I tend to drink mine black sweetening your tea with honey can add another layer of ritual significance to the drink.

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