

Cinnamon sugar

SO GOOD on buttered toast...

For the mixture

6 parts golden (light brown) caster sugar
1 part cinnamon (or 2 parts sweet/cassia cinnamon)

(Note that ratio here is by weight rather than by volume!)

Put an empty spice jar (preferably with a lid with wide shaker holes to make it easy to scatter) onto scales, stick a small funnel in the top (I use the cut off top of a water bottle), and reset the scales to zero.

Add a few grams of cinnamon, and then 6x that weight of sugar (or 3x the weight if using cassia). Repeat until the jar is nearly full (leaving a bit of space to make it easy to mix), pop the lid on, and rotate it or give it a gentle shake until it's well mixed.

Lightly re-mix before use; this also helps to un-clump it and keep it free-running.