

Cassia

Cinnamomum cassia 15 ml

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PRODUCT INFORMATION PAGE



CPTG™

PRIMARY BENEFITS

- Producing similar flavours, Cassia can be used interchangeably with cinnamon in cooking.
- Cassia is also a popular ingredient when making many different appetizers, breads, and desserts.

PRODUCT DESCRIPTION

A close relation to Cinnamon, Cassia has a strong, spicy aroma that can be used in small quantities to transform any essential oil blend or spice-filled dessert. Cassia can be used in cooking, either as a replacement for cinnamon in pies and breads, or by itself in a myriad of entrées and desserts.

USES

- Add one drop Cassia and one drop Lemon to water for citrus spice refreshment!
- Substitute cinnamon for one drop of Cassia oil in recipes to experience the rich, infused flavour.

WARM UP WITH CASSIA!

Cassia is a popular ingredient in different entrées, breads, and desserts and can be used interchangeably with cinnamon. Try it in hot chocolate to warm up when it's cold outside!

DIRECTIONS FOR USE

For food flavouring.

CAUTIONS

Only use diluted. Take no more than one drop per day. Keep out of reach of children. If pregnant or under a doctor's care, consult your physician. Keep out of eyes, inner ears, face, sensitive areas, and mucosa. In case of skin contact, dilute generously with a carrier oil.

