



There are 8 different desserts for today's afternoon tea! Our chef likes to use bold flavors in his desserts, and has a 4 by 4 spice rack to stay organized. In his carelessness, he lost his recipe book, but fortunately he has a very imaginative visual memory.

For each dessert, he remembers how many spices he uses from each row and from each column. For each spice, he also remembers how many cakes it's used in and how many cookies it's used in. He remembers that the macarons cookies (mixing bowl on the left) do not use espresso, while the Victoria sponge cake (on the bottom-left) does use garam masala. To be efficient, he uses a circular countertop with the eight mixing bowls around him so that cakes and cookies are alternating, and then he adds each spice simultaneously to all desserts **using both hands!** (He wonders how this must look when viewed from above!) What's one ingredient that won't be going in the desserts?

1	2	1	1
1	0	2	1
1	1	1	1
1	1	2	2

ALLSPICE	BASIL	CINNAMON	DILL
ESPRESSO	FENNEL	GARAM MASALA	HORSERADISH
ITALIAN HERBS	JUNIPER BERRIES	KIMCHI SEASONING	LAVENDER
MARJORAM	NUTMEG	OREGANO	POPPY SEEDS

1	0	1	1
1	2	0	1
1	1	1	1
1	1	0	0

0 0 1 0

0			
1			
0			
0			

0 0 0 0

2 1 1 2

1			
1			
1			
3			

1 1 1 2

1			
2			
1			
1			

0 1 0 1

1			
1			
0			
0			

2 1 2 1

2			
1			
0			
3			

0 2 2 2

2			
1			
3			
0			

3 2 1 0

1			
1			
3			
1			