



RECIPES FROM OUR BLOGGERS!



“Apple butter makes everything better.”



Apple Raspberry French Toast Bake

Makes 6 servings

Ingredients

- 8 slices whole wheat bread
- 8 eggs
- 2 cups milk
- $\frac{3}{4}$ cup MUSSELMAN'S® Apple Butter
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground nutmeg
- 1 cup raspberries, fresh or frozen
- $\frac{1}{4}$ cup walnuts, chopped
- 2 tablespoons brown sugar
- Maple syrup and butter, for serving

Directions

1. Grease a 9x13 baking dish or pan.
2. Layer the bread slices on the bottom of the pan (pieces can overlap or halve them to fill in gaps).
3. In a medium bowl, whisk together eggs, milk, apple butter, vanilla, cinnamon and nutmeg.
4. Pour mixture on top of the bread, making sure that each slice is fully immersed in the liquid, and sprinkle evenly with raspberries, walnuts and brown sugar.
5. Cover and refrigerate overnight.
6. The next morning, preheat oven to 350°F and bake, uncovered, for 45 minutes.
7. Serve with maple syrup and butter.

Recipe created by *The Lemon Bowl*



Prep Time:

10 minutes

Cook Time:

45 minutes

Cool Time:

Overnight



Carrot Cake Muffins

Makes 12 servings

Ingredients

Muffins

- 2 cups white whole wheat flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 teaspoon salt
- 2 cups carrots, shredded (3 large)
- ½ cup raisins
- ½ cup walnuts, chopped
- 1 cup MUSSELMAN'S® Apple Butter
- ¼ cup honey
- 2 eggs
- 1 teaspoon vanilla extract
- ¼ cup butter, melted

Directions

1. Preheat oven to 350°F. Grease a muffin tin or line with baking cups.
2. In a large mixing bowl, combine flour, baking soda, cinnamon, nutmeg, salt, carrots, raisins and walnuts until well mixed. Set aside.
3. In a small mixing bowl, combine the apple butter, honey, eggs, vanilla and butter. Combine the dry mixture with the wet mixture and stir to combine. Do not overmix.
4. Spoon the mixture into the prepared muffin cups, filling them ¾ of the way. Bake for 15-20 minutes, or until a toothpick comes out clean.
5. Make the frosting by combining the cream cheese and honey until smooth. Spread onto cooled muffins.

Tip: Make in mini muffin pan for a bite-sized treat.

Frosting

- 8 ounces cream cheese, softened
- 2 tablespoons honey

Recipe created by *Wholefully*



Prep Time:

15 minutes

Cook Time:

20 minutes



Easy Breakfast Bake

Makes 8 servings

Ingredients

- 1 pound breakfast sausage
- 2 packages refrigerated crescent rolls
- 7 eggs
- ½ cup milk
- ¾ cup MUSSELMAN'S® Apple Butter
- ½ cup sharp white cheddar, shredded

Directions

1. Preheat oven to 375°F. Grease a 3-quart casserole dish (or a 13x9 pan).
2. Brown the sausage and crumble it as it cooks. Remove to a paper towel to drain any excess grease.
3. Roll up the crescent rolls according to package instructions and line them up in the casserole dish (it's ok if they touch).
4. Scatter the cooked sausage over the top of the crescent rolls.
5. Whisk together the eggs, milk, apple butter and cheese. Then pour over the top of the crescent rolls.
6. Bake for 35-40 minutes or until the eggs have completely set in the center.

Tip: Prepare the entire recipe the night before, but do not bake. Cover with plastic wrap and refrigerate. The next morning, remove the plastic wrap and bake.

Recipe created by *Sugar Dish Me*



Prep Time:

20 minutes

Cook Time:

40 minutes



Apple Butter Bacon Scones

Makes 12 servings

Ingredients

- 1 ¼ cups flour
- 1 ¼ cups whole wheat white flour
- ¼ cup brown sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ½ cup unsalted butter, cold and chopped
- 1 cup apple, diced
- 2 eggs
- ½ cup MUSSELMAN'S® Apple Butter
- 1 teaspoon vanilla extract
- 3 slices bacon, cooked and chopped
- ¼ cup milk
- Turbinado/cane sugar

Directions

1. In a large bowl, combine the flours, brown sugar, baking powder, salt and spices.
2. Add the butter to the bowl and work in with a fork, pastry cutter or your fingers until crumbly. Then add in the apples.
3. Whisk the eggs, apple butter and vanilla together in a medium bowl until smooth. Add the wet mixture to the dry and stir until combined. Fold in the bacon.
4. Line a baking sheet with parchment paper. Form half of the dough into a circular shape about 5-6 inches in diameter and place on the parchment paper. Repeat with the other half of dough and place on the same baking sheet.
5. Cut each circle into 6 slices using a sharp knife, and gently pull each piece out and away from the center of the circle. Place the baking sheet in the freezer for 20-30 minutes. Preheat oven to 425°F.
6. Remove baking sheet from freezer, brush the top of each scone with the milk and sprinkle generously with the turbinado/cane sugar. Bake for 15 minutes until golden brown around the edges.

Recipe created by *Running to the Kitchen*



Prep Time:	Cook Time:	Cool Time:
45 minutes	15 minutes	30 minutes



Gluten Free Banana Oatmeal Muffins

Makes 12 servings

Ingredients

- 2 large ripe bananas, mashed
- 1 egg
- ½ cup MUSSELMAN'S® Apple Butter
- ½ cup milk
- ½ cup plain yogurt
- 1 ½ cups oat flour**
- 1 ¼ cups old-fashioned oats
- ¼ cup brown sugar
- 1 teaspoon baking soda
- 2 teaspoons baking powder
- ½ teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- ½ cup walnuts, chopped and divided

***Oat Flour: To make oat flour, simply pulse 2 cups old-fashioned oats in a food processor to create a fine meal. This should only take about 60 seconds.*

Directions

1. Pre-heat oven to 400°F and grease muffin pan or line with baking cups.
2. In a large bowl, mix together bananas, egg, apple butter, milk and yogurt. Set aside.
3. In a medium bowl, whisk oat flour (see note above), oats, brown sugar, baking soda, baking powder, nutmeg, cinnamon and salt.
4. Combine the dry mixture with the wet mixture and stir until incorporated. Add in ¼ cup of the walnuts and stir again.
5. Divide batter evenly into muffin tins and sprinkle each muffin with a teaspoon or so of remaining walnuts. Bake for 18-20 minutes or until a toothpick comes out clean.

Recipe created by *The Lemon Bowl*



Prep Time:

10 minutes

Cook Time:

20 minutes



Game Day Asian Chicken Wings

Makes 6 servings

Ingredients

Wings

- 3 pounds chicken wings
- 2 tablespoons vegetable oil
- ½ teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoon ground ginger

Sauce

- ¾ cup MUSSELMAN'S® Apple Butter
- ½ cup orange juice
- 1 tablespoon soy sauce
- 1 teaspoon toasted sesame oil
- ½ teaspoon garlic powder
- ½ teaspoon ground ginger
- 2 green onions, green tops, sliced
- 2 tablespoons cilantro, chopped

Directions

1. Preheat oven to 400°F.
2. Rinse chicken wings and pat dry. Add vegetable oil, salt, garlic powder and ginger to a large bowl and whisk to combine.
3. Toss chicken wings in oil and seasoning mixture until well coated. Place wings on a lined or greased baking sheet, separating so that they are not touching. Bake for 50 minutes or until crispy and cooked through.
4. About 10 minutes before wings are finished baking, prepare sauce. To a medium skillet, add apple butter, orange juice, soy sauce, sesame oil, garlic powder and ginger. Place over medium-low heat and keep stirring until heated through. Set aside until wings are baked.
5. Remove wings from baking sheet, add to skillet and toss to coat. Place on a serving tray and sprinkle with green onion tops and cilantro. Serve immediately.

Recipe created by *Miss in the Kitchen*



Prep Time:

20 minutes

Cook Time:

50 minutes



Baked Ham and Cheese Sandwiches

Makes 12 servings

Ingredients

- 12 slider-size potato rolls
- 9 thin slices Swiss cheese
- ½ cup MUSSELMAN'S® Apple Butter
- 2 teaspoons whole grain mustard
- ½ pound smoked deli ham, thinly sliced
- 5 tablespoons unsalted butter, melted
- 2 teaspoons Dijon mustard
- 2 teaspoons poppy seeds
- 1 teaspoon Worcestershire sauce
- ½ teaspoon garlic powder

Directions

1. Preheat oven to 350°F. Open rolls and set out. Cut cheese slices into quarters.
2. In a small bowl, whisk together apple butter and whole grain mustard. Spread a thin layer of the apple butter mixture on the inside top and bottom of each roll.
3. Place 2 quarters of cheese on the inside bottom of each roll, then top each with equal amount of deli ham. Finally, top each sandwich with 1 quarter slice of the remaining cheese.
4. Put the tops on the rolls and place either in a 9x13 baking dish or on a 9x13 rimmed baking sheet.
5. In small bowl, mix together butter, Dijon mustard, poppy seeds, Worcestershire sauce and garlic powder. Using a pastry brush, brush the tops of the rolls with the butter mixture until it's all been used.
6. Bake for 20 minutes or until the tops are slightly golden and the cheese is melted.

Recipe created by *Nutmeg Nanny*



Prep Time:

15 minutes

Cook Time:

20 minutes



Mascarpone Dessert Cheese Ball

Makes 20 servings

Ingredients

- ½ cup MUSSELMAN'S® Apple Butter
- 8 oz cream cheese, softened
- 8 oz mascarpone, softened
- ⅓ cup powdered sugar
- 1 cup almonds, sliced

Directions

1. In a large bowl, beat together the apple butter, cream cheese, mascarpone and powdered sugar until smooth.
2. Refrigerate 1-2 hours or until well chilled.
3. Place the almonds in a shallow bowl.
4. Remove the apple butter mixture from the bowl and mold into a ball. Roll in almonds to coat.
5. Refrigerate until ready to serve.

Tips: - Make 1-2 days ahead and roll in almonds before ready to serve.

- Easy to make and take to a party. Wrap cheese ball in plastic wrap to travel and serve with graham crackers or vanilla wafers.

Recipe created by *The Gunny Sack*



Prep Time:

10 minutes

Cool Time:

2 hours



Apple Brie Bites

Makes 24 servings

Ingredients

- 1 sheet puff pastry, thawed
- 5 oz Brie cheese
- ½ cup MUSSELMAN'S® Apple Butter
- ¼ cup pecans, chopped

Directions

1. Preheat oven to 400°F. Grease a mini muffin pan.
2. Press seams of puff pastry sheet together. Cut sheet into quarters and then each quarter into six pieces. Use a rolling pin to flatten each piece of pastry into a square shape. Place a square into each muffin cup.
3. Put about ½ teaspoon of Brie, 1 teaspoon of apple butter and ½ teaspoon of pecans into each muffin cup.
4. Bake for 13-15 minutes. Serve warm.

Tip: Try dried cranberries in place of the nuts.

Recipe created by *The Gunny Sack*



Prep Time:

20 minutes

Cook Time:

15 minutes



Sweet and Savory Cabbage Apple Slaw

Makes 8 servings

Ingredients

- 4 cups green cabbage, shredded
- 2 cups purple cabbage, shredded
- ½ cup carrots, cut into matchsticks
- 1 Fuji apple, thinly sliced
- ½ cup golden raisins
- ½ cup almonds, sliced
- ½ cup MUSSELMAN'S® Apple Butter
- ¼ cup MUSSELMAN'S® Apple Cider Vinegar
- 1 tablespoon olive oil
- Salt and pepper

Directions

1. Combine green and purple cabbage, carrots, apple, raisins and almonds.
2. Whisk together the apple butter, vinegar and oil. Pour the dressing over the slaw mixture and toss to coat.
3. Salt and pepper to taste.

Tip: Serve immediately for a crisp slaw or refrigerate 2+ hours for a marinated slaw.

Recipe created by *Wonky Wonderful*



Prep Time:

15 minutes



Lentil Salad with Apple Vinaigrette

Makes 8 servings

Ingredients

- 10 cups vegetable broth
- 3 cups dried green lentils
- 2 cloves garlic, minced
- 1 ½ cups pomegranate arils (1 pomegranate)
- 1 cup almonds, sliced and toasted
- 1 ½ cups green onions, chopped
- ½ cup MUSSELMAN'S® Apple Butter
- ¼ cup MUSSELMAN'S® Apple Cider Vinegar
- ¼ cup olive oil
- 1 tablespoon Sriracha sauce
- Salt and pepper

Directions

1. Pour the vegetable broth into a large stockpot. Bring to a boil.
2. Add the dried lentils and garlic. Stir and lower the temperature to medium-low. Simmer for approximately 20 minutes, until lentils are firm but cooked through.
3. Drain off any excess broth and pour the lentils into a large salad bowl.
4. Once the lentils are cooled, add the pomegranate arils, almonds and green onions.
5. In a small bowl, combine the apple butter, vinegar, olive oil and Sriracha. Whisk until smooth, then salt and pepper to taste.
6. Pour the dressing over the lentil salad and toss to coat. Serve at room temperature or cold.

Tip: The salad and vinaigrette can be made 2-3 days ahead, but add the dressing only 1 hour before serving.

Recipe created by *A Spicy Perspective*



Prep Time:

15 minutes

Cook Time:

20 minutes

Cool Time:

20 minutes



Mexican Chicken Bowls

Makes 4 servings

Ingredients

- 2 pounds chicken thighs
- 1 teaspoon salt
- ½ cup MUSSELMAN'S® Apple Butter
- 2 teaspoons ground cumin
- 1 (10 oz can) tomatoes and green chiles
- 1 (16 oz can) pinto beans, rinsed and drained
- 4 cups rice, cooked
- ¼ cup Mexican cheese, shredded

Directions

1. Debone the thighs, and cut the meat into bite-sized chunks.
2. Season with salt. Place chicken in a medium-sized slow cooker.
3. In a small bowl, mix apple butter and cumin together and pour over chicken.
4. Add tomatoes and pinto beans to the slow cooker and stir together.
5. Cook on high for 3-4 hours or low for 6-8 hours.
6. Serve over cooked rice. Top with cheese and your favorite toppings, like tomatoes, sour cream or green onions.

Tip: Instead of serving on rice, wrap the chicken mixture in flour tortillas for burritos.

Recipe created by *Miss in the Kitchen*



Prep Time:

15 minutes

Cook Time:

4 hours



Slow Cooker Pork Loin with Vegetables

Makes 6 servings

Ingredients

- 2 pounds pork loin
- Salt and pepper
- 1 large red onion, peeled and cut into large chunks
- 1 ½ pounds baby potatoes
- 1 pound baby carrots
- 4 garlic cloves, minced
- 1 cup MUSSELMAN'S® Apple Butter
- ⅓ cup Dijon mustard
- ⅓ cup soy sauce
- 1 cup beef broth

Directions

1. Place a large nonstick skillet over medium-high heat. Once hot, season the pork loin with salt and pepper and lay it in the skillet. Sear the pork loin on all sides, about 8-10 minutes.
2. Cover the bottom of a large 6-quart crock pot with half of the onions, potatoes and carrots. Lay the seared pork loin over the top and surround it with the remaining vegetables.
3. In a small bowl, whisk the garlic, apple butter, Dijon mustard, soy sauce and broth together. Pour the mixture over the pork and vegetables.
4. Cover the crock pot and turn on low for 8-10 hours, or high for 4-6 hours, until the potatoes are tender.
5. Cut the pork loin into thin slices and place on a platter, surrounded with vegetables. Taste the gravy in the bottom of the slow cooker, and season with salt and pepper as needed. Then pour the gravy over the pork and serve.

Recipe created by *A Spicy Perspective*



Prep Time:

15 minutes

Cook Time:

4+ minutes



Apple Butter Goosey Butter Cake

Makes 9 servings

Ingredients

Cake

- 1 cup flour
- $\frac{3}{4}$ cup sugar
- 1 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 egg
- $\frac{1}{4}$ cup unsalted butter, melted
- 2 tablespoons milk
- $\frac{1}{2}$ teaspoon vanilla extract

Filling

- 4 ounces cream cheese, softened
- 1 cup MUSSELMAN'S® Apple Butter
- 1 egg
- $\frac{1}{4}$ cup unsalted butter, melted
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 cup powdered sugar
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground nutmeg
- Whipped cream and ground cinnamon, for serving

Directions

1. Preheat oven to 350°F. Lightly grease an 8x8 square pan.
2. In a large mixing bowl, whisk together the flour, sugar, baking powder and salt. Whisk in the egg, melted butter, milk and vanilla until moistened. Spread evenly in the pan (mixture will be slightly sticky).
3. Make the filling: In a large bowl with an electric mixer, beat together the cream cheese and apple butter until smooth. Beat in the egg, then beat in the butter and vanilla. Scrape down the bowl, then beat in the powdered sugar, cinnamon and nutmeg.
4. Spread the filling over the cake layer, then bake 45-50 minutes or until the center is set (do not overbake as the center should be slightly gooey). Cool completely before serving.
5. Garnish with whipped cream and dust with cinnamon.

Tip: Refrigerate leftovers in an airtight container. Let come to room temperature before serving.

Recipe created by *Homemade in the Kitchen*



Prep Time:

25 minutes

Cook Time:

50 minutes



Spiced Cupcakes with Cinnamon Cream Cheese Frosting

Makes 18 servings

Ingredients

Cupcakes

- ½ cup unsalted butter, softened
- 1 cup sugar
- 1 egg
- 1 cup MUSSELMAN'S® Apple Butter
- ½ cup plain greek yogurt
- 1 teaspoon vanilla extract
- 2 cups flour
- ½ teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- 1 teaspoon baking powder
- 1 teaspoon salt

Frosting

- 3 tablespoons unsalted butter, softened
- 6 ounces cream cheese, softened
- 2 ¼ cups powdered sugar
- ½ teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- ⅛ teaspoon salt

Directions

1. Preheat oven to 350°F. Grease a muffin tin or line with baking cups.
2. In a large bowl, cream together butter and sugar. Mix in egg, apple butter, yogurt and vanilla.
3. In a medium bowl, mix together flour, nutmeg, cinnamon, baking powder and salt. Gradually mix dry ingredients with wet ingredients.
4. Divide batter between muffin cups.
5. Bake 25-27 minutes or until a toothpick comes out clean. Transfer to rack and allow to cool completely.
6. Make the frosting by whipping butter and cream cheese with a mixer for 2 minutes. Add powdered sugar ½ cup at a time, mixing for 1 minute between each addition.
7. Mix in cinnamon, vanilla and salt. Mix 1-2 more minutes or until light and fluffy. Refrigerate frosting 15-30 minutes before piping onto cupcakes.

Recipe created by *Wonky Wonderful*



Prep Time:	Cook Time:	Cool Time:
30 minutes	27 minutes	30 minutes



Spice Cake Whoopie Pies

Makes 15 servings

Ingredients

Cake

- 1 box spice cake mix, dry
- 1 ½ cups MUSSELMAN'S® Apple Butter
- ½ cup vegetable oil
- 2 eggs

Filling

- 8 ounces cream cheese, softened
- 4 tablespoons unsalted butter, softened
- 3 cups powdered sugar
- 2 tablespoons milk
- 1 teaspoon vanilla extract

Directions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. In a large bowl, mix together the dry cake mix, apple butter, oil and eggs until smooth. Let it stand for 3 or 4 minutes.
3. Spoon the batter onto the prepared baking sheet a heaping, rounded tablespoon at a time (using a small scoop will keep the size consistent). Space them about 2" apart.
4. Bake for 14 minutes and let them cool completely.
5. For the frosting, whip the cream cheese and butter until fluffy. Add powdered sugar 1 cup at a time.
6. Add in the milk and vanilla, and beat for another 1-2 minutes.
7. Frost the flat side of each "pie" half and place halves together.

Tip: Use marshmallow fluff as a quick alternative to frosting.

Recipe created by *Sugar Dish Me*



Prep Time:

30 minutes

Cook Time:

14 minutes

Cool Time:

10 minutes



Vegan Apple Cinnamon Banana Soft Serve

Makes 2 servings

Ingredients

- 2 bananas, cut into pieces and frozen**
- ¼ cup MUSSELMAN'S® Apple Butter
- ¼ teaspoon vanilla extract
- ¼ teaspoon ground cinnamon

*** To freeze bananas, choose bananas that are ripe but not overripe. Peel and cut into 1 inch pieces. Place pieces in one layer on a baking sheet and freeze until hard. Transfer the frozen pieces to a plastic bag and store in the freezer until ready to make soft serve.*

Directions

1. Pulse frozen banana slices in a food processor until the texture resembles soft-serve ice cream, about 3 minutes.
2. Add in the apple butter, vanilla and cinnamon. Pulse until combined.
3. Serve immediately or freeze for 10-15 minutes to solidify.

Tip: For a carrot cake version, replace the cinnamon with 1 large carrot (peeled and grated). Then fold in 2 tablespoons of raisins and 2 tablespoons of chopped walnuts right before serving.

Recipe created by *Wholefully*



Prep Time:

5 minutes

Chill Time:

2 hours -
Overnight



Apple Butter Palmiers

Makes 20 servings

Ingredients

- 2 sheets puff pastry, thawed
- ½ cup MUSSELMAN'S® Apple Butter
- ½ cup sugar
- 2 teaspoons ground cinnamon

Directions

1. On a lightly floured surface, unfold one of the puff pastry sheets. Evenly spread ¼ cup apple butter on top.
2. In a small bowl, mix together the sugar and cinnamon. Sprinkle 1 tablespoon on top of the apple butter.
3. Fold both short sides inward until they are touching in the center. Sprinkle another 1 tablespoon of cinnamon sugar on top. Fold one side over the other side, closing like a book.
4. Repeat Steps 1-3 with the remaining puff pastry sheet. Reserve remaining cinnamon sugar. Cover and refrigerate both assembled sheets for 30 minutes.
5. Preheat oven to 400°F. Line two baking sheets with parchment paper.
6. Working with one sheet at a time, slice the dough into ¾-inch pieces. Toss each piece in the remaining cinnamon sugar and place on the baking sheet 2 inches apart, laying them cut side up.
7. Bake for 18-20 minutes or until puffed and golden. Serve warm or at room temperature.

Tip: Palmiers are best eaten the day they are made, but can be stored in an airtight container for up to 2 days.

Recipe created by *Homemade in the Kitchen*



Prep Time:

30 minutes

Cook Time:

20 minutes

Cool Time:

30 minutes



Frozen Apple Daiquiri

Makes 4 servings

Ingredients

- 8 cups ice
- ½ cup MUSSELMAN'S® Apple Butter
- 1 cup MUSSELMAN'S® Apple Juice or Cider
- 1 cup spiced rum
- ¼ cup amaretto
- 2 tablespoons maple syrup

Directions

1. Combine all ingredients in blender and process to a slushie consistency.

Tips: - Replace alcohol with additional 1¼ cups apple cider for a refreshing apple slushie.

- Without a blender, mix all ingredients in a pitcher with a whisk and serve over ice.

Recipe created by *Wonky Wonderful*



Prep Time:

5 minutes



Toasted Marshmallow Apple Butter Milkshakes

Makes 2 servings

Ingredients

- 8 large marshmallows
- ½ cup MUSSELMAN'S® Apple Butter
- 1 ⅓ cups vanilla bean gelato
- 1 cup milk
- Whipped cream and ground cinnamon for serving

Directions

1. Skewer marshmallows on a wooden skewer or fondue fork. Toast gently over an open stove burner. Place on parchment paper to cool.
2. When cool, slice 4 marshmallows in half, leaving the other four marshmallows whole.
3. Place the apple butter, gelato, milk and halved marshmallows in a blender. Blend until thick and creamy. Pour into 2 glasses.
4. Top each with whipped cream and two whole, toasted marshmallows. Sprinkle with cinnamon.

Recipe created by *Coconut and Lime*



Prep Time:

5 minutes

Cook Time:

5 minutes