

# CINNAMON ORNAMENTS

## RECIPE FOR AIR-DRIED ORNAMENTS

From McCormick-Schilling Company

Combine one large (4.12-ounce) bottle of ground cinnamon (about 1 cup) with  $\frac{3}{4}$  cup applesauce to form a stiff dough, adding more applesauce if necessary. Roll out dough to  $\frac{1}{4}$ -inch thickness. Cut with cookie cutters. Make a hole for ribbon. Carefully place on a wire rack to dry for several days, turning over occasionally. Makes 12 ornaments.

## RECIPE FOR BAKED ORNAMENTS

From Stafford County, Virginia, Extension Service

6       tablespoons applesauce  
9       tablespoons plus 2 teaspoons ground cinnamon  
1       teaspoon ground cloves  
Extra cinnamon for rolling out dough

Mix applesauce, cinnamon and cloves. Stir until blended. Knead with fingers until it feels like clay.

Sprinkle cinnamon on pastry board and rolling pin. Roll dough to about  $\frac{1}{8}$ -inch thickness. Use cookie cutters or cut around patterns using a small knife. Use a pointed tool to draw decorative designs. Make a hole for hanging.

Place on cookie sheet in 120° oven for 1½ hours. Turn off the oven and leave ornaments in warm oven for 5 to 6 hours or overnight.

Decorate with ribbon and dried flowers or leave plain. Store in plastic zipper bags or other sealed container.