



CINNAMON ORNAMENTS



INGREDIENTS

3/4 CUP APPLESAUCE
2 2.37 OZ. BOTTLES
GROUND CINNAMON

SUPPLIES

COOKIE CUTTERS
DRINKING STRAW
RIBBON

DIRECTIONS

1. PREHEAT OVEN TO 200°F. MIX APPLESAUCE AND CINNAMON IN SMALL BOWL UNTIL A SMOOTH BALL OF DOUGH IS FORMED. USE YOUR HANDS TO INCORPORATE ALL THE CINNAMON. USING ABOUT 1/4 OF THE DOUGH AT A TIME, ROLL DOUGH TO 1/4-INCH TO 1/3-INCH THICKNESS. CUT DOUGH INTO DESIRED SHAPES WITH COOKIE CUTTERS. YOU CAN ALSO ROLL OUT DOUGH AND PRESS YOUR CHILD'S HAND IN IT TO MAKE A HANDPRINT ORNAMENT. MAKE A HOLE AT TOP OF ORNAMENT WITH DRINKING STRAW AND PLACE ON BAKING SHEET.
2. BAKE 2 1/2 HOURS. COOL ON WIRE RACK.
3. INSERT RIBBON THROUGH HOLES AND TIE TO HANG.

MADE WITH LOVE FROM DAMMITHALI.COM

**THIS RECIPE IS ADAPTED FROM THE MCCORMICK CINNAMON ORNAMENT RECIPE.*

