



# *Cinnamon Applesauce Ornament Recipe*

## **How to:**

1. Heat your oven to 150 degrees.
2. In a medium mixing bowl, combine the cinnamon and applesauce.
3. Stir the cinnamon and applesauce with a spatula or your hands until it forms a ball of moist "dough". If it seems too dry or "crumbly", add a bit more applesauce
4. Place the ball of "dough" onto a parchment lined flat surface. Roll it out until it is ¼" inch thick.
5. Use a cookie cutter of your choice to make some cutouts. I used a 3-inch metal heart cookie cutter and was able to make about 18 ornaments after cutting some and then re-rolling the dough out several times.
6. Use a straw or a pencil to cut a hole at the top of each ornament.
7. Pat any rough edges of the ornaments with your finger to smooth them out.
8. Place some parchment paper onto a cookie sheet and use a spatula to place the ornaments on the sheet.
9. The original directions said to "bake" the ornaments for 6 hours at 150 degrees (F) with the oven door slightly ajar. You are basically drying them in the oven. It may take longer depending on how humid your house is. You could alternatively air dry them. I "baked" mine for the 6-hour time frame, then let them air dry for 24 hours until they were completely dry.
10. Place some string or ribbon through the hole and tie. Hang from a Christmas tree or gift package and enjoy!

## **Tips and Tricks:**

- Use different shaped cookie cutters for different seasons or holidays

**Ornaments:** Approx. 18-20

**Preparation + Cooking Time:** 6 + hours

**Suggested kitchen tools:** glass or stainless medium mixing bowl, spatula, rolling pin, straw or pencil, cookie sheet, parchment paper, cookie cutter, string or ribbon

## **The Ingredients**

### **Ingredients:**

- 10 tablespoons ground cinnamon
- 6 tablespoons applesauce

