

Cinnamon Applesauce Holiday Ornaments

A creative, easy holiday project to do with the children. Decorate your tree and scent your home, or give as beautiful, sweet-smelling gifts (perfect for teachers).

- 3 Cups applesauce (1½ lbs.)
- 8 oz. CASSIA CINNAMON (KORINTJE or CHINA works best)
- 24-48 6" pieces of thin, double-sided satin ribbon (red is nice)



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Line a strainer with cheesecloth or paper towels and place over a large bowl. Pour applesauce into strainer and let it drain for about 8 hours. There will be at least a cup of liquid to drain off (if you're in a hurry and want to eliminate this step, you can, but you'll have to use 2 to 4 oz. of extra cinnamon to get a good firm dough).

① Starting with half of the CINNAMON, add to the applesauce and stir until blended. You want to make dry, stiff dough, but you may not need the entire 8 oz. of cinnamon. Place ¼ of the dough on a sheet of waxed paper and place another sheet on top. ② Use a rolling pin (or press with your hands) to ¼" thickness. Start at edges and cut out shapes using cookie cutters. ③ Slide a spatula under the cut cookie dough, and place the shapes on a baking pan coated with vegetable oil spray. Work carefully as the dough will still be somewhat wet and squishy. Simple shapes, such as hearts and moons, work best. ④ After placing the cookies on the baking sheet, use a toothpick and poke a hole at the top of each shape. This will be for threading the ornaments with ribbon later. Make sure the hole is big enough, as it will shrink by half during baking. Run the toothpick around the edge of each ornament to smooth and remove any little crumbly bits. Place in 175° oven for 6-8 hours, until firm and dry (the house will smell wonderful). Remove, and if you like, decorate with royal icing, paints, and/or glitter. Thread with colorful ribbons and hang on trees and festooned boughs, or attach to gifts for a personalized touch.

Yields: 2-4 dozen, depending on size.

Preparation time: 1 hour.

Cooking time: 6-8 hours.