

Take a Pinch of Cinnamon

Apple-Cinnamon Cake

SUBMITTED BY JAN GESCH, WEST BEND

- 1 pkg. spice cake mix
- 1 can apple pie filling
- 3 eggs
- 3 Tbs. sugar
- 1 tsp. cinnamon
- whipped topping

Preheat oven to 350°. Grease bottom only of 9x13-inch pan. Beat cake mix, pie filling and eggs in large bowl on low speed for 2 minutes (batter will be thick). Spread half batter in pan. Stir together sugar and cinnamon. Sprinkle half over batter in pan. Spread remaining batter in pan and sprinkle with remaining cinnamon-sugar. Bake 30 to 35 minutes. Cool. Serve with whipped topping. Store loosely covered.

Cinnamon Torte

SUBMITTED BY NANCY KRUEPKE, JACKSON

- 4 Tbs. butter
- ½ c. sugar
- ⅓ c. milk
- 5 egg yolks
- 1 c. flour
- 1 tsp. baking powder

CUSTARD:

- 1 c. milk or cream
- ½ c. sugar

- 2 Tbs. cornstarch
- 1 egg
- ½ tsp. vanilla extract

MERINGUE:

- 5 egg whites
- ½ c. powdered sugar
- 1 tsp. cinnamon

Mix torte ingredients. Put in 9x13-inch pan. Bake at 350° for 30 minutes. Cool. Cook custard ingredients over medium heat, stirring constantly until thick. Spread over cake. Beat egg whites until stiff. Add sugar and cinnamon. Spread on top of custard. Bake until browned.

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Cinnamon Crumble Apple Pie

SUBMITTED BY DEBBIE CULLEN, WEST BEND

CRUST:

- 1 ½ c. all-purpose flour
- ½ tsp. salt
- ½ tsp. sugar
- ¼ c. (½ stick) chilled unsalted butter, cut into ½-inch cubes
- ¼ c. frozen solid vegetable shortening, cut into ½-inch cubes
- 3 Tbs. (or more) ice water
- ½ tsp. apple cider vinegar

FILLING:

- ¾ lbs. Granny Smith apples, peeled, cored, sliced ¼ inch thick

- ⅔ c. sugar
- 2 Tbs. all-purpose flour
- 2 tsp. ground cinnamon
- 2 Tbs. unsalted butter, melted

TOPPING:

- 1 c. all-purpose flour
- ½ c. sugar
- ¼ c. packed golden brown sugar
- 1 ½ tsp. ground cinnamon
- ½ tsp. salt
- 6 Tbs. chilled unsalted butter, cut into ½-inch cubes



For crust: Mix flour, salt and sugar in large bowl. Add butter and shortening; rub in with fingertips until coarse meal forms. Mix ice water and vinegar in small bowl to blend. Drizzle over flour mixture; stir with fork until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap in plastic; refrigerate 30 minutes. Position rack in center of oven and preheat to 400°. Roll out dough on lightly floured surface to 12-inch round. Transfer to 9-inch-diameter glass pie dish. Trim overhang to ½-inch; turn edge under and crimp decoratively. Refrigerate while preparing filling and topping. Mix all filling ingredients in large bowl to coat apples. Blend topping ingredients, except butter in processor. Add chilled butter cubes; using on/off turns, cut in until mixture resembles wet sand. Toss filling to redistribute juices; transfer to crust, mounding in center. Pack topping over and around apples. Bake pie on baking sheet until topping is golden, about 40 minutes (cover top with foil if browning too quickly). Reduce oven temperature to 350°. Bake until apples in center are tender when pierced and filling is bubbling thickly at edges, about 45 minutes longer. Cool until warm, about 1 hour. Serve with ice cream. Makes 8 servings

Pumpkin Dip

SUBMITTED BY KRIS KLUWEWER, HUSTISFORD

- 2 c. pumpkin
- 8 oz. cream cheese
- 2 c. powdered sugar
- 2 Tbs. cinnamon
- ½ tsp. ginger
- ¼ tsp. nutmeg
- ⅛ tsp. cloves

Mix all ingredients together and serve with apple slices, graham crackers or cookies.

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Spiced Nuts

SUBMITTED BY JANNETTE JEFFORDS, HARTFORD

- 4 c. pecans, walnuts or both
- 1 c. sugar
- 1 Tbs. ground cinnamon
- ½ tsp. salt
- 1 egg white
- 1 Tbs. water

Put nuts in large bowl; set aside. Mix sugar, cinnamon and salt in small bowl. In another bowl, beat egg white and water until almost stiff; add nuts and stir until well coated. Add sugar mixture; stir. Grease cookie sheet. Spread nuts on pan. Bake at 300° for 30 minutes, stirring after 15 minutes. When cool, separate nuts. Store tightly covered.

Cinnamon Apple Dunkers

SUBMITTED BY HELEN UECKER, IRON RIDGE

- 1 c. cream cheese frosting
- ½ tsp. cinnamon
- apple slices

In a small bowl combine frosting and cinnamon until well blended. Place mixture in serving bowl. Serve with apple slices. 16 servings.

Cinnamon Dessert Tacos with Fruit Salsa

SUBMITTED BY BETTY ANN WOLFGRAM, WEST BEND

- 1 c. sliced strawberries
- 1 c. cubed pineapple
- 1 c. cubed peeled kiwi
- ½ tsp. minced jalapeño pepper (optional)
- 4 tsp. sugar
- 3 Tbs. sugar
- 1 Tbs. ground cinnamon
- 6 (8-inch) flour tortillas
- nonstick cooking spray

Stir together strawberries, pineapple, kiwi, jalapeño and 4 tsp. sugar in a large bowl. Combine sugar and cinnamon in small bowl; set aside. Spray tortilla lightly on both sides with cooking spray. Heat over medium heat in non-stick skillet until slightly puffed and golden brown. Remove from heat; immediately dust both sides with cinnamon-sugar. Shake excess sugar back into bowl. Repeat cooking and dusting until all tortillas are warmed. Fill tortillas with fruit mixture and fold in half. Serve immediately.

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