

Homemade Cinnamon Ornaments

Yield: 20-40 ornaments (depending on their size)



These easy homemade ornaments look great on any holiday tree and fill your house with the smell of the season.

Ingredients

- 1 cup applesauce
- 1-1 1/4 cup (130 grams) ground cinnamon
- 1 tablespoon ground cloves (optional)

Instructions

1. Preheat oven to 200 degrees F. Line a sheet pan with parchment paper.
2. In the bowl of a stand mixer fitted with a paddle attachment, combine the applesauce, cinnamon, and cloves (if using). It may take a few minutes for the mixture to come together. You want the dough to be able to form a ball without being too sticky. Add additional applesauce or cinnamon if needed. You can mix the dough by hand, it may just take longer.
3. Sprinkle a clean surface with cinnamon (like you would with flour while rolling out pie dough). Place the dough on the surface and sprinkle with more cinnamon. Use a rolling pin to roll the dough to 1/4 inch thick, sprinkling with more cinnamon to keep from sticking.
4. Cut out into desired shapes and place on the prepared sheet pan so that they aren't touching. Use a skewer to poke a hole into each ornament (to attach string). Bake in the preheated oven for 1 1/2 - 2 hours or until rock hard.
5. Loop a decorative string through the ornament and hang on your tree.

Notes: Ornaments may also be dried at room temperature over several days.

Ornaments are not extremely fragile, but they can break. Handle with care.

Do not eat.