**Super Raw Brownies**

Adapted from A Modern Way to Eat by Anna Jones

Ingredients

2/3 cup skin on almonds

9 oz dates (or figs, or a combination of both)

2 tablespoons raw (or creamed) honey

3 oz cocoa powder

½ teaspoon salt

2 oz chopped pecans

Instructions

Put the almonds into a food processor and grind until you have a course powder. Add the dates, honey, cocoa, and salt and blend again for about a minute until it comes together in a dough-like ball. Transfer the brownie mixture into a bowl, add the chopped pecans, and knead to bring them into the dough.

Line a small sheet pan with parchment paper and turn the mixture into it, pressing down with a spatula until you have an even layer. Don’t worry if the mixture doesn’t cover the whole sheet pan, it won’t spread.

Cover with plastic wrap and place in the fridge to chill for at least 15 minutes. Remove the brownies from the sheet pan using the parchment paper, place on a cutting board, and cut with a round pizza cutter or a large sharp knife. How many brownies you get will depend on how thin your mixture is and how small you cut the pieces.

Keeps for up to a week in the fridge.

**Cranberry Apple Walnut Cake**

This makes a great coffeecake, or lunchbox cake.

Ingredients

1 ¾ cups brown sugar

½ cup vegetable oil

1-teaspoon cinnamon

½ -teaspoon ground nutmeg

1-teasppoon salt

½ cup ground walnuts

2 cups flour

1-teaspoon baking soda

2 eggs

1-teaspoon vanilla

2 cups chopped apples

12 oz. or 1 bag of fresh cranberries

Instructions

Cream oil and sugar together. Add eggs and vanilla, beat well. Sift together dry ingredients; add to wet ingredients and stir until combined. Add applies, cranberries and nuts.

Bake in a greased 9 x 13 baking pan in a 350-degree oven for 35-40 minutes.

Serves 8-12.

**Little Dipper CrockPot Chocolate Fondue**

The Ingredients:

1 1/2 cups chocolate chips (semi-sweet, dark, milk, or white. Your choice.) 1/2 cup heavy cream

1 teaspoon REAL vanilla

Optional, you can doctor this up with:

1 tablespoon Grand Marnier

1 tablespoon rum

1 tablespoon Peppermint Schnapps

1 tablespoon Bailey's Irish Cream

1 teaspoon peppermint, orange, coconut, etc. extract

healthy pinch of espresso powder

The Directions:

The proportions here fit into a Little Dipper. If you do not have a Little Dipper you can put an oven-safe dish inside of a larger crockpot. (pyrex, corningware, etc)

Do not add water. There's no need to create a water bath for melting chocolate in the crockpot. It melts nice and slow. Put chocolate chips in the crockpot. Add the heavy cream and teaspoon of vanilla. Cover. Plug in and cook on low (or the ON setting for the LD) for about an hour. Stir.

Serve with apple chunks, banana slices, strawberries, cubes of pound cake, marshmallows, or pretzels.

**Real Strawberry Shortcake**

Recipe from Mark Bittman, NYT 2002

Time: 30 minutes

Ingredients:

6 cups cleaned and sliced strawberries

1 1/2 cups sugar (I use much less)

2 cups (about 9 ounces) cake flour, or use all-purpose

Pinch salt

4 teaspoons baking powder

4 tablespoons cold butter

7/8 cup milk (low-fat is all right)

Sweetened whipped cream

Vanilla ice cream also fun!

Instructions:

1. Preheat the oven to 450 degrees. Toss the strawberries with 1 cup sugar. Mix remaining sugar with flour, salt and baking powder in a bowl or food processor. Cut the butter into bits, and either pulse it a few times quickly in the processor with the dry ingredients or take a little of the dry ingredients, rub a bit of butter into them with your fingers and drop back in the bowl. All the butter should be thoroughly blended.

2. If you are using a food processor, add the milk in a slow stream, pulsing on and off, just to mix. (It is easier than it sounds.) Or slowly add the milk to the bowl, stirring it in with a large spoon until the mixture forms a ball. The mixture should be sticky; use a little more or less milk if necessary. Drop mixture onto an ungreased baking sheet, one heaping tablespoon per cake. Bake about 10 minutes, or until biscuits are golden brown. (Keep an eye on them; once browning starts, it goes quickly.) Let cool a bit; top with strawberries and their juices and the whipped cream.

Yield: 12 servings.

Note: To feed 4 to 6, make the same biscuit recipe, but use only 2 cups strawberries and 1/2 cup sugar for the berries. It's very likely the extra biscuits will be eaten.

**Nana’s Apple Crisp**

Ingredients:

4 cups of peeled sliced apples

1 teaspoon cinnamon

½ cup water

½ cup sugar

½ cup flour

¼ cup margarine or butter (very cold)

½ teaspoon salt

Instructions:

Preheat oven to 400 degrees. Butter inside of a casserole dish. Put apples in the buttered dish and sprinkle 1 teaspoon of cinnamon over apples. Pour the ½ cup of water over the apples and cinnamon.

Put the sugar, flour, salt and margarine/butter into a bowl and then use a pastry blender to chop/blend them together into bits.

After blending together, sprinkle this over the apples. Bake for 30 minutes at 400 degrees or until the topping is toasty brown. Serve piping hot with a scoop or two of vanilla ice cream. Enjoy!

**Nutella Brownies**

Prep Time: 10 minutes Cook Time: 36 minutes Total Time: 3 hours, 45 minutes (includes cooling)

Yield: 12 brownies

Ingredients

1/3 cup (5 Tablespoons; 72g) unsalted butter, softened to room temperature

1/2 cup (100g) packed light brown sugar

2 large eggs, at room temperature

2 teaspoons pure vanilla extract

1 and 1/4 cups (370g) Nutella, divided

1/2 teaspoon salt

3/4 cup (94g) all-purpose flour (spoon & leveled)

optional: 3/4 cup (135g) semi-sweet chocolate chips and sea salt

Instructions

1. Preheat oven to 350°F (177°C). Line the bottom and sides of an 8-inch or 9-inch square baking pan with aluminum foil or parchment, leaving an overhang on all sides to easily lift the brownies out of the pan when cool. (If using a 9-inch pan, the bake time will be a few minutes less.) Set aside.
2. With a handheld or stand mixer fitted with a paddle attachment, beat the butter on high speed in a large bowl until smooth and creamy, about 1 minute. Add the brown sugar and beat on high speed for 1-2 minutes until creamed. Scrape down the sides and up the bottom of the bowl as needed. With the mixer running on low speed, add the eggs and vanilla extract. Beat on medium-high speed until combined, then beat in 1 cup Nutella and salt. Mix until smooth and fluffy. Scrape down the sides and up the bottom of the bowl as needed. With the mixer running on low speed, add the flour, mixing just until combined. Do not overmix. If using chocolate chips, gently fold them in.
3. Pour the batter into prepared baking pan. Drop teaspoonfuls of the remaining 1/4 cup Nutella on top. Using a knife, swirl the Nutella into the batter. Top with a sprinkle of sea salt.
4. Bake the brownies for 32-36 minutes. Keep your eye on them and test with a toothpick to determine doneness. If the toothpick comes out with only a couple moist crumbs, the brownies are done. The brownies may take a few minutes longer; all ovens vary. Mine took 36 minutes.
5. Allow the brownies to cool completely in the pan set on a wire rack. Once cool, lift the foil out of the pan using the overhang on the sides and cut into squares. You can top each with more sea salt if desired. Store in an airtight container at room temperature or in the refrigerator for 3-4 days. They won’t last that long!

Notes:

Freezing Instructions: For longer storage, freeze the brownies for up to 2-3 months. Thaw overnight in the refrigerator then bring to room temperature before serving.

Recipe from *[The Cookies & Cups Cookbook](http://www.amazon.com/exec/obidos/ASIN/1501102516?tag=sallsbakiaddi-20" \t "_blank)*with permission from author & publisher.

# Miso-Almond Butter Cookies

By Chris Morroco, from bonapetit.com

Makes about 16

Ingredients:

1 ¼ cups whole wheat flour

½ tsp. baking soda

10 Tbsp. unsalted butter

1 cup (packed) dark brown sugar

1 large egg

⅓ cup smooth almond butter

¼ cup miso

1 tsp. vanilla extract

1 cup bittersweet chocolate chips or wafers (\*see note)

Flaky sea salt

Preparation:

Step 1

Place racks in upper and lower thirds of oven; preheat to 350°. Whisk flour and baking soda in a medium bowl.

Step 2

Melt butter in a small saucepan over medium heat, swirling occasionally, until it foams, then browns, 5–6 minutes. Transfer to a medium bowl and let cool 5 minutes. Add brown sugar and stir until well combined, about 1 minute. Add egg and continue to stir until mixture is smooth, about 1 minute longer. Add almond butter, miso, and vanilla and stir until well combined. Mix in dry ingredients, scraping down sides of bowl as needed, until combined. \*If you aren’t feeling the chocolate dip (instructions below), now is the time to stir in ½ cup chocolate chips. Let dough rest 10 minutes.

Step 3

Scoop 2-tablespoonfuls of dough and roll into a ball (you should have 16 balls). Arrange on 2 parchment-lined baking sheets, spacing 2" apart. Make a crosshatch pattern with a fork across tops of dough (if fork sticks to dough, dip into water before continuing). Bake cookies, rotating sheets halfway through, until lightly browned and firm around the edges, 12–14 minutes. Let cool.

Step 4

Melt chocolate in a microwave in 20-second blasts, stirring in between, until completely smooth. Dip 1 side of each cookie into chocolate and return to baking sheets. Let sit at room temperature until chocolate hardens, about 2 hours. Sprinkle with sea salt.

Step 5

Do Ahead: Cookies can be made 2 days ahead. Store in an airtight container at room temperature.

**Elderflower Fritters – Gebackene Holunderblüten**

From lilvienna.com

Yield: 4-5 fritters

Ingredients

* 4-5 large heads of freshly picked elderflowers
* 1 large egg
* 70 g all-purpose flour (about 1/2 cup)
* 1/2 cup (120 ml) beer (I prefer blond lager) \*
* Pinch of fine salt
* 1 ½ teaspoons fine, granulated sugar (optional)
* Neutral tasting oil for frying (I use sunflower oil)
* Confectioners’ sugar for dusting

\* If you don’t want to use beer, you can use sparkling water instead. I highly recommend the beer though.

Instructions

1. Gently shake any dirt or insects off your flower-heads. Do not wash the elderflowers as they will lose a lot of their flavor. Cut the stems but leave about 1 inch of stem for handling.
2. In a bowl, beat the egg using a hand whisk. Add half of the beer, salt, and sugar (if using) and mix until well combined. Adding only half of the liquid results in a thick batter that doesn’t give lumps much of a chance.
3. Add the flour and whisk until smooth. Whisk in the rest of the beer.
4. Heat about ½ inch of oil in a pan over medium heat. Holding the elderflowers by their stems, dip each elderflower into the batter, then drop them into the pan with the hot oil, flower side down.
5. Fry until lightly golden. Remove from the oil and place them briefly on a paper towel.
6. Dust the elderflower fritters with confectioners’ sugar and eat straight away, while crisp.
7. You can serve them simply dusted with sugar, with a scoop of vanilla ice cream, or fruit compote. Enjoy!

**Vegan Chocolate Coconut Tart**

Watch the video here: <https://www.youtube.com/watch?v=oapgj3Zjr3Y>

**DIY Honey Mamas Chocolate**

Servings: 8 slices

Prep Time: 15 minutes Passive Time: 30 minutes

\*\*Required: Candy thermometer

Ingredients

* ¼ cup chopped dark chocolate (I use 72%)
* ¼ cup raw cacao powder OR cocoa powder
* 3 tablespoons roasted unsalted almonds
* ¼ cup honey
* 1/3 cup coconut oil
* ½ teaspoon vanilla extract
* pinch sea salt for garnish

Instructions

1. Line a loaf tin with parchment paper, leaving several inches to hang over the sides. Sprinkle chopped chocolate along the bottom of the loaf tin in an even layer.

2. In a food processor or high-powered blender, combine cacao or cocoa powder and almonds and pulse until it forms a fine crumbly meal; it should be difficult to detect the almonds. Set aside.

3. Add honey and coconut oil to a small sauce-pot and bring to a boil. Add candy thermometer and bring to 250 degrees Fahrenheit or 120 degrees Celcius. Immediately remove from the heat and stir in cacao/almond mixture, as well as vanilla extract.

4. Pour mixture over chocolate into the loaf tin in as even a layer as possible. Tear off any excess paper and freeze for 30 minutes, or refrigerate for approximately an hour, until chocolate is firm and set. Slice into desired pieces and enjoy! Keep leftover chocolate in the refrigerator.

**Swedish Chocolate Cake (Kladdkaka)**

Ingredients

1 stick plus 1 TB butter

½ cup cocoa powder plus 1 TB

1 ¾ cups sugar

1 Tsp. Vanilla extract

1 cup flour

3 eggs, slightly whisked

Powdered sugar

Instructions

1. Preheat oven to 350. Grease & line (bottom) of one 9” cake pan.

Spring form is recommended.

2. Melt just over 1 stick of butter in a medium saucepan, thentake off heat and set aside.

3. Add the cocoa, sugar, flour, and vanilla to the butter and stir a little. Then add the eggs and stir everything together until combined.

4. Pour the mixture into the cake pan and bake for 20-25

minutes until the top is set but the center is still gooey. (The

top should be firm but crack under a little pressure from your

finger)

5. Let the cake cool in the pan, then run a knife between the

pan and the cake to loosen it. Turn out onto a plate or cake

stand. Dust generously with cocoa powder or powdered sugar.

Serve with ice cream or cream.

**Date Pistachio Coconut Balls**

Put 12 dates in food processor with a ¼ cup of pistachios and two tablespoons of shredded coconut. Roll into balls. If desired, roll balls in shredded coconut or finely chopped pistachios. Enjoy!

**Cronuts, Part I**

Accompanying video here: <https://www.youtube.com/watch?v=cIjz-KtpHEQ>

Prep: 1 hr Additional: 4 hrs 5 mins Total: 5 hrs 5 mins

Servings: 14 Yield: 14 cronuts

Ingredients

* 1 (.25 ounce) package active dry yeast
* ½ cup warm water (105 degrees F/41 degrees C)
* 1 teaspoon fine salt
* 2 ½ tablespoons white sugar, or more to taste
* ½ cup milk
* 2 tablespoons butter, melted
* 1 teaspoon vanilla extract
* 1 large egg
* ⅛ teaspoon freshly grated nutmeg
* 1 pound all-purpose flour
* 12 tablespoons European-style (low-moisture) butter at room temperature, divided

Directions

* Step 1

Place yeast into the mixing bowl of a large stand mixer. Whisk in warm water and let stand until a creamy foam forms on top, about 5 minutes. Add salt, sugar, milk, 2 tablespoons melted butter, vanilla extract, egg, and nutmeg. Whisk mixture thoroughly. Pour flour on top of liquid ingredients. Place mixing bowl onto mixer.

* Step 2

Attach dough hook to mixer and knead on low speed until dough comes together in a ball and becomes soft and sticky, about 3 minutes. Dough will stick to the hook and pull away from the side of the bowl.

* Step 3

Transfer dough to a floured work surface, knead 2 or 3 times, and shape into a ball. Wrap dough in plastic and refrigerate for 20 minutes to let gluten relax.

* Step 4

Remove dough from refrigerator, unwrap, and dust lightly with flour. Roll out into a 9x18-inch rectangle about 1/4 inch thick. Evenly spread 6 tablespoons softened unsalted butter onto the middle third of the dough. Fold one unbuttered third over the buttered third and press lightly; spread remaining 6 tablespoons of unsalted button on top of that third. Fold remaining third over the first (buttered) third. Transfer dough onto a sheet pan, cover lightly with plastic wrap and a kitchen towel, and refrigerate 20 to 30 more minutes for butter to become firm. Sprinkle dough lightly with flour as you work if it becomes sticky.

* Step 5

Return dough to floured work surface and pat very gently into an 8x14 rectangle about 1/2-inch thick. Fold outer thirds over center third as before; roll out into an 8x14-inch rectangle again. Keep edges of rectangle as straight as possible. Fold in thirds as before. Cover dough lightly with a kitchen towel, and refrigerate for 2 hours.

* Step 6

Roll the dough out to about 3/8 inch thick. Cut dough in half crosswise. Leave half on a lightly floured work surface; refrigerate other half of dough until needed.

* Step 7

Use a sharp 3-inch circular cutter to cut 8 circles of dough from piece on the work surface. Use 1-inch size cutter to cut the donut holes out of the dough circles.

* Step 8

Line a baking sheet with waxed paper and sprinkle lightly with flour. Arrange cronuts and holes onto prepared baking sheet. Let rise in a draft-free, warm place (such as an unheated oven) until doubled in size, about 1 hour.

**Cronuts, Part 2**

Accompanying video: <https://www.youtube.com/watch?v=9SqBeTD5CZk>

Prep: 1 hr Cook: 15 mins Additional: 1 hr 15 mins Total: 2 hrs 30 mins

Servings: 14 Yield: 14 cronuts

Ingredients

* 6 cups grapeseed oil for frying, or as needed
* 1 cup confectioners' sugar
* 1 ½ teaspoons milk, or as needed
* ½ teaspoon vanilla extract

Directions

* Step 1

Once dough has been made, cut, and dough has risen (see How to Make Cronuts, Part I), continue on to fry and glaze your homemade cronuts.

* Step 2

Heat vegetable oil in a deep fryer or a deep saucepan over medium heat to 350 degrees F (175 degrees C).

* Step 3

Carefully lift a cronut and gently drop into oil. Fry 2 at a time until golden brown, 1 1/2 to 2 minutes per side. Cronuts will puff up as they cook. Drain on racks over paper towels; let cool.

* Step 4

Whisk confectioners' sugar, milk, and vanilla extract in a shallow bowl until glaze is smooth and slightly runny.

* Step 5

Pick up a fried cronut and gently dip the top in glaze; return to rack and let stand until glaze has set, about 15 minutes.

* Step 6

Alternate version: For higher-rising cronuts, roll out finished dough (see Part I) into an 8x12 inch rectangle. Fold dough in thirds and roll out into a rectangle about 3/4 inch thick. Cut out 6 cronuts and holes, using a 3-inch round cutter and a 1-inch small hole cutter.

* Step 7

Line baking sheet with waxed paper and dust paper lightly with flour. Place cronuts and holes onto prepared baking sheet and let rise in a draft-free place until doubled, about 1 hour.

* Step 8

Carefully pick up and gently drop cronuts, 2 at a time, into the preheated oil. Fry 1 1/2 to 2 minutes per side. The extra fold and making the dough thicker will result in taller cronuts than before. Let fried cronuts drain on racks.

* Step 9

Dip tops of cronuts in glaze as described above, and let cool on racks to let glaze set up.

**Easiest Cookies Ever**

Ingredients

1 cup “Jif-style” peanut butter, creamy or crunchy

1 cup sugar

1 egg

Optional: 2/3 cup mix-in such as chocolate chips or mini-m&ms

Instructions

Preheat oven to 350 degrees.

With a silicone spatula, mix peanut butter, sugar, and egg in a bowl until combined.

Stir in mix-ins, if using.

Scoop balls of the dough onto a silpat lined or sprayed baking sheet.  Flatten the balls of dough a bit with the back of a spoon.

Bake at 350 for 12-14 minutes.  Cool on sheet for 5 minutes, transfer to cooling rack for another 5 minutes.

Note: For a long time I thought that this recipe could only be made with the sugary-style peanut butter but recently I tried it with natural peanut butter and it was fine! I also used coconut brown sugar instead of the white sugar. The cookies came out a little more cake-like than the original recipe, and they took a little less time to cook, but they were definitely still tasty!

**Tropical Banana Ice Cream**

Adapted from A New Way to Eat by Anna Jones

Ingredients

3 medium ripe bananas

drizzle of honey

1 15 oz can of coconut milk

1 teaspoon vanilla extract

juice of ½ lemon

pinch of salt

3-5 tablespoons tropical fresh or dried fruit such as pineapple or mango

Instructions

Preheat the oven to 350 degrees

Slice the bananas in toss them with the honey in a large sheet pan. Bake for 30 minutes, stirring once during baking, until the bananas are browned and cooked through. Scrape the bananas and any syrup in the baking dish into a blender or food processor. Add the coconut milk, vanilla, lemon juice, and salt, and puree until smooth.

Fold in the fruit and chill the mixture in the fridge until cool, then freeze it in your ice cream maker or place in a shallow baking tray, then into the freezer, and stir with a spatula every 20 minutes or so until it is almost completely frozen.

If you like a softer, more mousse-like texture, serve immediately. Otherwise freeze for 30 minutes to an hour, to firm up. If you freeze it overnight, be sure to take it out of the freezer for 45 minutes to an hour before serving to soften.

Makes one pint.

**Cheesecake Stuffed Strawberries**

Adapted from Taste of Nom

Ingredients

12 strawberries

4 tbps whole greek yogurt

1 tbsp cream cheese

¼ tsp vanilla extract

2 tbsp sugar

1-2 crushed graham crackers

Using a strawberry huller or small knife, take the tops off the strawberries and make a hole in the middle.

Mix together the yogurt, cream cheese, vanilla, and sugar and beat until smooth.

Spoon the filling into each strawberry and top with graham crackers.

Keep in the fridge until ready to serve.

**Earl Grey Bundt Cake with Lavender Icing**

From bettyslui.com, adapted from [buttered up.](http://butteredup.blogspot.sg/2011/09/vanilla-bean-bundt-cake.html" \t "_blank)

\*I didn’t have buttermilk on hand, so I added 1 tbsp lemon juice to 1 cup milk. To give it more earl grey flavor, I first infused the milk with earl grey, then added lemon juice. You can omit this step if you want to!

Ingredients

3 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
3 tbsp earl grey tea in a mesh strainer (tea bags work too)  
3 tbsp earl grey tea, ground.  
1 cup + 2 tbsp (2 1/4 sticks unsalted butter) at room temp  
1.5 cups granulated sugar  
1 tbsp vanilla extract  
4 large eggs  
1 cup buttermilk (1 cup milk with 1 tbsp lemon)

Instructions

1. Prepare beforehand: I wanted buttermilk to be infused with earl grey tea, so I made my own buttermilk. I first heated up milk until it is just boiling, then added in earl grey leaves to steep for 10 minutes. Then, I let it cool. I added 1 tbsp lemon juice to make buttermilk.

3. Preheat oven to 350. Grease bundt pan and dust with flour.

4. Sift together flour, baking powder, baking soda, salt, ground up tea.

5. Cream together butter and sugar until pale and fluffy, about 5 minutes.

6. Add in extract and beat until well incorporated, about 1-2 minutes.

7. Add in eggs, one at a time, making sure it is well incorporated after each addition.

8. Add 1/3 of the flour mixture and mix. Add in 1/2 of buttermilk and mix. Add in another 1/3 of flour. Add in remaining ½ of buttermilk. Then, add in the remaining amount of flour. After each addition, mix until just combined. Do not over mix.

9. Pour batter evenly into the pan. Lightly tap it against a surface to remove any air bubbles.

10. Bake for one hour, until toothpick inserted comes out clean. Invert onto a wire rack and cool for another hour.

11. Drizzle glaze on completely cooled cake.

Lavender honey icing

Ingredients

1 cup powdered sugar  
1 tsp vanilla extract  
1 tbsp honey  
1 tsp ground up lavender  
1-2 tbsp milk

Instructions

1. Heat up milk in microwave for 30 seconds. Add in lavender. Let steep for 10 minutes. Strain.

2. Whisk in sugar, extract, honey.

**Quaker’s Chewy Choc-Oat-Chip Cookies**

Servings: About 5 Dozen

Ingredients

½ pounds (2 sticks) margarine or butter, softened

1 cup firmly packed brown sugar

½ cup granulated sugar

2 tablespoons milk

2 teaspoons vanilla

1 ¾ cup all-purpose flour

1 teaspoon baking soda

½ teaspoon salt (optional)

2 ½ cups Quaker Oast (quick or old fashioned, uncooked)

2 cups semi-sweet chocolate chips

1 cup chopped nuts (optional)

2 eggs

Instructions

Heat oven to 375 F. In a large bowl, beat margarine and sugars until creamy. Add eggs, milk and vanilla, beat well. Add combined flour, baking soda and salt; mix well. Add oats, chocolate chips and nuts, if desired; mix well. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake 9 to 10 minutes for a chewy cookie or 12 to 13 minutes for a crisp cookie. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered.

Serving Tips

Bar Cookies: Press dough onto bottom of ungreased 12 x 9-inch baking pan. Bake 30 to 35 minutes or until light golden brown. Cool completely in pan on wire rack. Cut into bars. Store tightly covered. 32 bars.

Cook Note: Substitute 1 cup butterscotch chips or peanut butter and milk chocolate chips or candy-coated chocolate pieces for chocolate chips.

**Cinnabon Cinnamon Rolls**

Watch the video here: <https://www.youtube.com/watch?v=f6kzypYDLRg>