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5 RECIPES INSIDE



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Cinnamon-Glazed Carrots

This carrot side dish is quick, easy and delicious.



Cinnamon Sugar Butter Spread

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Cinnamon-Glazed Carrots

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Preparation time: 5 minutes | **Total time:** 15 minutes | **Yield:** 5 servings

Ingredients:

- 1 pound carrots, peeled, sliced 1/8-inch thick
- 2 tablespoons water
- 2 tablespoons LAND O LAKES® Cinnamon Sugar Butter Spread
- Salt and pepper, as desired
- Chopped fresh parsley, as desired

Directions:

Combine carrots and water in 10-inch skillet. Cover; cook over medium heat until carrots are crisply tender (5 to 6 minutes).

Uncover; stir in Cinnamon Sugar Butter Spread. Continue cooking, stirring occasionally, until carrots are tender (5 to 6 minutes). Season with salt, pepper and parsley, as desired. Serve immediately.

Introducing

LAND O LAKES® Cinnamon Sugar Butter Spread.

Make something good, better. It's all-natural, delightfully delicious, and great for baking, cooking and spreading. Perfect on toast, hot cereal, baked apples, vegetables, and more!



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Moroccan Chicken

A flavorful one-dish entrée.



Moroccan Chicken

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Preparation time: 30 minutes | **Total time:** 40 minutes | **Yield:** 4 servings

Ingredients:

- 1/4 cup LAND O LAKES® Cinnamon Sugar Butter Spread
- 1 small (1/2 cup) yellow onion, thinly sliced
- 1 medium (1 cup) red bell pepper, cut into strips
- 1 pound boneless skinless chicken breasts, cut into 1-inch pieces
- 1 teaspoon finely chopped fresh garlic
- 1/2 teaspoon salt
- 1/8 teaspoon ground red pepper
- 1/4 cup orange juice
- 1/4 cup raisins
- 1/4 cup chopped fresh cilantro
- Cooked rice or couscous, if desired

Directions:

Melt Cinnamon Sugar Butter Spread in 12-inch skillet until sizzling; add onion. Cook over medium-high heat until onion is crispy tender (2 to 3 minutes); add bell pepper. Continue cooking until bell pepper is crispy tender (2 to 3 minutes).

Add chicken, garlic, salt and red pepper. Cook, stirring occasionally, until chicken is browned and no longer pink (5 to 7 minutes). Add orange juice and raisins. Cook, stirring occasionally, until heated through (1 to 2 minutes). Stir in cilantro.

Serve immediately over cooked rice or couscous, if desired.



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Cinnamon Crispy Treats

Crispy treats flavored with cinnamon are everyone's favorite!



Cinnamon Crispy Treats

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Preparation time: 15 minutes | **Total time:** 15 minutes | **Yield:** 16 Treats

Treats

- 1/2 cup LAND O LAKES® Cinnamon Sugar Butter Spread
- 1 (10-ounce) bag marshmallows
- 6 cups toasted rice cereal

Drizzle

- 1/2 cup real semi-sweet chocolate pieces
- 1 teaspoon shortening

Directions:

Spray 13x9-inch baking pan with no-stick cooking spray; set aside.

Combine 1/2 cup Cinnamon Sugar Butter Spread and marshmallows in 4-quart saucepan; cook over medium heat, stirring occasionally, until melted and smooth. Stir in cereal; mix until well coated. Pour cereal mixture into prepared pan; press down evenly. Cool completely.

Combine chocolate chips and shortening in a small microwave safe bowl. Microwave on medium (50% power) 1 minute; stir. Continue microwaving, stirring every 15 seconds, until mixture is melted and smooth. Drizzle over cooled bars.

Let set before cutting.



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Snickerdoodle Sandwich Cookies

The cinnamon flavor stands out in this updated version of a popular everyday cookie.



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Snickerdoodle Sandwich Cookies

Preparation time: 45 minutes | **Total time:** 1 hour 20 minutes | **Yield:** 2 Dozen Sandwich Cookies

Cookie

- 1 1/3 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup LAND O LAKES® Cinnamon Sugar Butter Spread
- 1/3 cup sugar
- 1/3 cup firmly packed brown sugar
- 1/2 teaspoon vanilla
- 1 LAND O LAKES® All-Natural Egg

Filling

- 2 1/2 cups powdered sugar
- 1/4 cup LAND O LAKES® Cinnamon Sugar Butter Spread
- 1 teaspoon vanilla
- 1 to 2 tablespoons milk

Directions:

Heat oven to 375°F. Combine flour, baking soda and salt in small bowl; set aside.

Combine 1/2 cup Cinnamon Sugar Butter Spread, sugar, brown sugar and 1/2 teaspoon vanilla in large bowl; beat at medium speed, scraping bowl often, until creamy. Add egg; continue beating, scraping bowl often, until well mixed. Reduce speed to low; gradually add flour mixture, beating well after each addition, until well mixed.

Drop dough by level teaspoonfuls onto lightly greased cookie sheets. Bake for 7 to 8 minutes or until golden brown. Cool on cookie sheets 2 minutes; remove to wire cooling rack. Cool completely.

Combine powdered sugar, 1/4 cup Cinnamon Sugar Butter Spread and 1 teaspoon vanilla in medium bowl, mix well. Beat at low speed, adding enough milk for desired spreading consistency, until creamy.

Spread bottom-side of half of cookies with 2 teaspoons filling; top with another cookie, bottom-side down.



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Mini Cinnamon Cupcakes

The flavor of cinnamon shines in these mini cupcakes.



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Mini Cinnamon Cupcakes

Preparation time: 40 minutes | **Total time:** 1 hour 20 minutes | **Yield:** 36 Mini Cupcakes

Cupcakes

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup sugar
- 1/2 cup LAND O LAKES® Cinnamon Sugar Butter Spread
- 2 LAND O LAKES® All-Natural Eggs
- 1/2 cup milk
- 1 1/2 teaspoons vanilla

Frosting

- 3 cups powdered sugar
- 1/4 cup LAND O LAKES® Cinnamon Sugar Butter Spread
- 1 teaspoon vanilla
- 2 to 3 tablespoons milk

Directions:

Heat oven to 350°F. Place mini paper baking cups into 36 mini muffin pan cups; set aside.

Combine flour, baking powder and salt in large bowl; set aside.

Combine sugar and 1/2 cup Cinnamon Sugar Butter Spread in large bowl. Beat at medium speed, scraping bowl often, until well mixed. Add 1 egg at a time, beating well after each addition. Reduce speed to low. Add flour mixture alternately with 1/2 cup milk and 1 1/2 teaspoons vanilla, beating well after each addition, until well mixed.

Spoon 1 level tablespoon batter into each prepared muffin pan cup. Bake for 14 to 16 minutes or until center is set. Cool 10 minutes in pan; remove to wire cooling rack. Cool completely.

Combine all frosting ingredients except milk in large bowl. Beat at medium speed, adding enough milk for desired spreading consistency, until creamy. Frost cooled cupcakes.

TIP: For regular-size cupcakes, prepare batter as directed above. Divide batter evenly among 12 regular-size muffin pan cups lined with paper baking cups. Bake for 23 to 26 minutes or until toothpick inserted in center comes out clean.